



maren's
pine tavern

menus
and
recipes

**MAREN'S PINE TAVERN
MENUS AND RECIPES**

A Sampler of The Pine Tavern Style of Food Preparation

**By
Maren Gribskov
and
Eileen Donaldson**

This is dedicated to those who made the operation of the Pine Tavern a happy and successful venture: my former staff members and our patrons, visitors from all over and Central Oregon neighbors, whom it was our pleasure to serve year after year.

Maren Gribskov

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PREFACE

Miss Maren Gribskov has spent her entire professional career as a restaurateur not only managing various restaurants but also actively participating in day-to-day selection of ingredients, planning of menus and preparation of food. This book was first published in 1959 and has now been revised to fulfill the many requests she has had for recipes and serving suggestions from patrons who want to know "how Maren fixes it."

In December, 1936, Miss Gribskov established and until December, 1967, operated the regionally famous Pine Tavern Restaurant in Bend, Oregon. Bend is located on the Deschutes River just east of the Cascade Mountains in scenic country attractive to all who are interested in the ever diminishing wilderness. That the town has become a favorite base for vacationists is in no small part due to the Pine Tavern. There, visitors, along with two generations of Central Oregonians, have been hospitably welcomed and served food of unique excellence.

This superior cuisine is in no way exotic. With the exception of a few dishes, the Pine Tavern has always served traditional, plain, American food prepared so as to present each dish at its savory best. The same kinds of food that most of us eat at home — ordinary cuts of meat, common vegetables, simple salads, and traditional deserts — served in the Pine Tavern style are transmuted into delicacies.

Miss Gribskov has no secret recipes. The Pine Tavern style is the product of her talent and skill and that of the many fine cooks who have been on her staff. The sum total of their experience certainly cannot be reduced to a few rules that will turn us all into master cooks but the basic precepts that underlie all good cooking, equally applicable to staging a banquet or packing a box lunch, are the "secret" of successfully reproducing these recipes and menus. Meals should be balanced not only as to nutritional requirements but as to texture, flavor, and color. Food should be pleasing in aroma, taste, consistency, and appearance. Ingredients must be of good quality and must be treated with respect. Respect for food means handling, preparing, and serving it in ways that best preserve its desirable intrinsic characteristics and make it most palatable. Celery should be crisp; bananas should not. Beef may be rare; pork should be thoroughly done. Throughout this book, hints have been dropped to help the inexperienced cook treat her, or his, ingredients with the proper respect.

A delicious entree can seem tasteless or improperly seasoned if supporting dishes do not complement it and so planning and executing meals is more

difficult than perfecting recipes. In the hope that they will be of interest to experienced cooks and helpful to novices, menus have been planned around the entrees in Sections I and II. Accompanying vegetables, relishes, garnishes, desserts, and salads, especially if served in the same course, have been selected to perfect the main dish, to supply whatever it may lack in color and texture, and to introduce flavor contrast and variety.

Many of these recipes have been requested by patrons of the restaurant who, we know, want to reproduce them at home exactly as they have been served in public. We have tried to supply the information that will oblige them but have not succeeded in all instances because the Pine Tavern has never been a formula restaurant. New dishes have been continually introduced, new products tried, and variations and innovations have been encouraged. Consequently, some dishes are not always prepared in exactly the same way from time to time. Space has not permitted including all variations and it has been necessary to choose one. The choices have been Miss Gribskov's and this collection consists of her recommendations and preferences.

All of the recipes edited for this revision as well as for the original edition came either from the recipe files of the Pine Tavern Restaurant or the personal collection of Miss Gribskov, much of which consists of recipes donated over many years by many friends to whom she is most grateful. All the menus were planned by Miss Gribskov. The editor, who admires the artistry of accomplished cooks but cannot be numbered among them, has contributed no recipes but is fully responsible for any typographical errors or faulty syntax that may have occurred despite efforts to eradicate them. A few old recipes have been omitted from this edition and more than a hundred new ones have been added. Some errors, for which we apologize, have been corrected. Some changes, which we hope are improvements, have been made in the arrangement of the material.

Many Pine Tavern patrons and staff members have assisted in the completion of this revision. We wish to express our appreciation for the time and effort they have so patiently expended answering questions, helping correct errors, testing recipes, and making suggestions.

Bend, Oregon
December 4, 1967

E. D.

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TERMS AND SUGGESTIONS

Abbreviations:

Tbsp. — tablespoon

qt. — quart

lb. — pound

tsp. — teaspoon

pt. — pint

oz. — ounce

" — inch

opt. — optional

msg. — monosodium glutamate, a flavor intensifier used to season meat, poultry, and vegetables.

Measurements:

1 cup butter or margarine = $\frac{1}{2}$ lb. 1 Tbsp. = 3 tsps.

Ingredients, particularly for baking, should be at room temperature, unless otherwise specified. Whipping cream should be chilled.

BAKING POWDER refers to double action type.

BROWN SUGAR refers to light or golden type.

BUTTER for sauteing is less likely to scorch if melted and milk solids allowed to settle. A mixture of half butter and half oil is ideal for browning.

CREAM refers to top milk or coffee cream.

EGGS refer to grade A large.

FLOUR refers to all purpose *not presifted*.

MILK refers to whole milk.

MUSTARD refers to salad type.

OIL refers to a good grade of corn or cottonseed oil.

SOUR CREAM refers to the commercial type but naturally or artificially soured whipping cream may be substituted. Sour cream by adding 1 Tbsp. lemon juice or vinegar per cup. Let stand 10-15 minutes.

STOCK refers to beef stock unless chicken stock is specified. Usually stock, bouillon, or concentrate may be substituted for each other.

These recipes have been tested at 3600 feet altitude. Boiling time should be slightly decreased at lower altitudes; slightly increased at higher altitudes.

Recommended oven temperatures and estimated baking times have been given. Nevertheless the use of a meat thermometer and auxiliary oven thermometer is recommended as both ovens and ingredients may vary.

"Use Good Ingredients and Treat Them With Respect"

DINNER MENUS AND ENTREES

In this section are popular Pine Tavern dinner menus modified for home dining. Each page, but one, contains a menu and recipes for the entree and some of the dishes that accompany it. Recipes for the salads and most of the desserts are in this book.

Most of the meat recipes call for sizable roasts because small roasts, and fowl, too, are likely to dry in roasting and, besides, cold meat and poultry, delicious foods in themselves, are the vital ingredients of many of the dishes in the next section.

Even inexperienced cooks can enjoy Pine Tavern dinners at home if they will follow the rule of "good ingredients treated with respect." If good quality meat is used and carefully prepared, such inexpensive cuts as short ribs and brisket can be gourmet fare.

MENU

	Cantaloupe Wedge	
Macedoine Salad	Tavern Dressing	
Veal Paprika	Spiced Crab Apple	
Fried Noodles	Brussels Sprouts	
Prune Cake	Dinner Rolls	Beverage

VEAL PAPRIKA

2 lbs. boneless veal cut in strips 2-3" by ½"	½ tsp. salt
2 Tbsps. margarine or oil	¼ tsp. pepper
1 Tbsp. paprika	1 tsp. msg.
3 Tbsps. chopped onion	1 can mushroom soup
1 4 oz. can mushrooms	1 cup sour cream

Brown veal in margarine or oil. Add paprika, onion, mushrooms, salt, pepper, and msg. Simmer for half an hour.

Add mushroom soup and sour cream and simmer for an additional half hour.

Either rice or noodles may accompany Veal Paprika. For family or buffet service may we suggest a **Noodle Ring** (P. 21).

MENU

	Frozen Fruit Salad	
Fried Chicken	Chicken Gravy	Cranberry Claret Jelly
Spoon Bread	Green Peas With Pimento and Mushrooms	
Tapioca Pudding	Dinner Rolls	Beverage

FRIED CHICKEN

frying chicken, cut up	salt
dip	pepper
shortening	msg.

Roll pieces of chicken in commercial dip, flour, or crumbs. Fry slowly in about half an inch of melted shortening until brown. Cover and cook about 30 minutes or until tender. Sprinkle with seasonings.

Remove excess fat from frying pan. Thicken with flour using 2 Tbsps. for each cup of gravy desired. Stir until smooth. Slowly, add 1 cup of cream for each cup of gravy desired. Stir until thick.

Green Peas with Pimento and Mushrooms. Add $\frac{1}{4}$ cup mushrooms and 1 Tbsp. chopped pimento to each 10 oz. box of peas.

SPOON BREAD

2 cups corn meal	4 egg yolks, beaten
2 cups boiling water	2 tsps. baking powder
1 tsp. salt	
3 Tbsps. melted margarine	4 egg whites
2 cups milk	

Pour boiling water over corn meal. Add salt, margarine, milk, egg yolks, and baking powder and mix lightly.

Beat egg whites and fold into the other mixture.

Pour into a casserole and bake about 30 minutes in a 350 oven.

To serve, spoon from casserole. Serves 6.

CRANBERRY CLARET JELLY

1 cup cranberry juice	3½ cups of sugar
1 cup claret wine	½ bottle or package of pectin

Combine juice, wine, and sugar and bring to a boil.

Remove from heat and stir in pectin. Pour into hot sterilized glasses and seal with paraffin.

Excellent with meat or chicken.

MENU

	Tomato Bouillon	
	Pear and Cottage Cheese Salad	
Corned Beef With Cabbage	Horse-Radish Sauce	
New Potatoes	Carrots	Onions
Raisin Pie	Fresh Oatmeal Bread	Beverage

CORNE D BEEF WITH CABBAGE

5-6 lbs. lean, corned beef	1 medium onion
	1 medium carrot per serving
1 bayleaf	1 medium potato per serving
6 peppercorns	1 cabbage wedge per serving

Place corned beef in a heavy kettle, cover with cold water, and bring to a boil. Drain and rinse in cold water.

Cover with boiling water. Add bayleaf and peppercorns. Simmer over low heat 3 to 4 hours or until meat is tender. Cool slightly. Skim off excess fat.

Quarter onion and potatoes. Cut carrots in 4 inch sections and slice lengthwise. Add to meat and boil 20 minutes. Add cabbage cut in 2 inch wedges. Cook 10 minutes more or until cabbage is just tender but still crisp.

Since cooking corned beef is a lengthy and steamy process, it is practical to prepare a fairly large chunk of meat along with vegetables that are to be used immediately. Leftover corned beef is a highly desirable commodity. It may be used for cold cuts, sandwiches, or as the basic ingredient of other dishes such as; **Baked Corned Beef Hash** (P. 47), **Stuffed Bell Pepper** (P. 43), **Reuben Sandwich** (P. 68).

HORSE-RADISH SAUCE

¼ cup prepared horse-radish	½ tsp. lemon juice
½ cup sour cream	dash salt
1½ tsps. mustard	dash pepper
1½ tsps. sugar	

Drain horse-radish thoroughly. Combine all ingredients and blend well. This is good with beef, ham, and meat loaf.

MENU

Tomato and Cucumber Salad	Poppy Seed Dressing
Roast Leg of Lamb Au Jus	Currant Mint Sauce
Stuffed Baked Potato	Buttered Asparagus
Strawberry Glaze Cake	Dinner Rolls Beverage

ROAST LEG OF LAMB AU JUS

Rub 6-7 lb. leg of lamb with salt, pepper, and msg. Make several slits in the meat and insert garlic cloves.

Roast in open pan in 300 oven about 30 minutes to the pound.

After roast has been removed from pan, pour in a little water to dissolve drippings. Strain and skim off fat. Reheat, add 2 Tbsps. capers, and serve with meat.

STUFFED BAKED POTATOES

6 potatoes	1 Tbsp. chopped onion
	1 tsp. salt
2 Tbsps. butter	pepper
¼ cup hot milk	
1 Tbsp. chopped cooked bacon	grated cheese

Select shapely potatoes of uniform size. Bake.

Cut potatoes into equal halves. Scoop out as much pulp as possible without breaking skins. To pulp add butter, milk, bacon, onion, salt, and pepper. Beat until very smooth.

Stuff potato skins, top with grated cheese, and place under broiler until browned.

For a light souffle filling, fold 2 lightly beaten egg whites into seasoned pulp. Serve immediately after broiling.

CURRENT MINT SAUCE

6 oz. glass currant jelly	1½ tsps. finely chopped mint
	½ tsp. grated orange peel

Cut jelly in small pieces. Do not stir or beat. Sprinkle with mint and orange rind. Mix gently with fork to insure even distribution of particles.

MENU

	Molded Beet Salad	
Stuffed Veal Birds		Savory Dressing
Green Beans Almondine		Rice Pilaff
Orange Pudding	Dinner Rolls	Beverage

VEAL BIRDS

3 lbs. veal round, tenderized and cut in 2" by 4" pieces	pepper msg.
2 cups Savory Dressing flour for dredging	1 can mushroom soup 1 soup can water
¼ cup shortening or oil salt	2 Tbsps. sherry opt.

Spread dressing on each piece of veal. Roll and secure with toothpick. Dredge in flour.

Place birds in heavy skillet with oil or melted shortening and brown on all sides. Sprinkle with salt, pepper and msg.

Place in baking pan. Rinse skillet with a little water to dissolve drippings. Add drippings, soup, and sherry to birds. Add sufficient water to about half cover birds.

Bake in 325 oven until tender, about 40 minutes. Serves 6.

Savory Dressing (P. 25); **Green Beans Almondine** (P. 12).

RICE PILAFF

¼ cup butter or margarine	2½ cups boiling chicken broth
1½ cups raw rice	salt to taste
½ cup uncooked vermicelli	pepper to taste

Melt butter in heavy skillet or sauce pan. Add rice and cook a few minutes, then add vermicelli as it cooks more quickly than rice. Cook, stirring occasionally, until both are a golden brown.

Add chicken broth or chicken concentrate and water. Season to taste.

Bake at 350 for 30 to 40 minutes in a covered casserole.

Rice Pilaff alone makes a nice luncheon dish if ¼ cup minced onion, ¾ cup mushrooms, and ½ cup chopped celery are added just before it goes into the oven. After about 20 minutes baking, remove from oven, fold in ½ cup sour cream, sprinkle with chopped parsley, and return to oven to finish baking, 10 to 20 minutes.

MENU

	Crab Cocktail	
Tossed Salad		Tavern Dressing
	Roast Prime Ribs of Beef Au Jus	
Stuffed Baked Potatoes		Green Celery Almondine
Raspberry Delight	Dinner Rolls	Beverage

ROAST PRIME RIBS OF BEEF AU JUS

7-8 lb. rib roast	1 onion, sliced
salt	celery stalk, sliced
pepper	1-2 carrots, sliced

Season with salt and pepper. Place in open baking pan. Place vegetable slices on roast.

Bake in 300 oven 20 minutes per pound for rare meat and 22 to 25 minutes per pound for medium meat.

After the roast is removed, pour a little water in the pan to dissolve the drippings. Strain and skim off fat. Reheat and serve on meat. Garnish with large sprig of parsley.

GREEN CELERY ALMONDINE

4 cups diagonally sliced celery	6 Tbsps. slivered almonds
cut in half inch pieces	2 Tbsps. butter
	salt
	pepper

Cook fresh crisp celery in boiling water until tender.

Gently saute almonds in butter until golden brown. Pour over drained celery. Toss lightly to mix. Add salt and pepper to taste.

Green Beans Almondine are made the same way. This sauce can be used over any bland succulent vegetable.

COCKTAIL SAUCE

1 cup catsup	1 Tbsp. orange juice
dash Worcestershire	2 Tbsps. lemon juice
dash Tabasco	1 tsp. chopped celery
few flecks grated orange peel	½ tsp. horse-radish

Combine all ingredients. Serve with any seafood cocktail.

MENU

	Hot Spiced Grape Juice	
Tossed Salad	Russian Dressing	
Beef Stroganoff	Fluffy White Rice	
Minted Green Peas	Watermelon Pickles	
Fruit Compote	Dinner Rolls	Beverage

BEEF STROGANOFF

- | | |
|---|-----------------------------|
| 1½ lbs. tenderloin or sirloin cut
in strips 2" by ½" by ½" | 1 tsp. salt |
| flour for dipping meat | ½ tsp. pepper |
| 2 Tbsps. drippings or
shortening | 1 tsp. msg. |
| 1 clove garlic, minced | 1 Tbsp. chicken concentrate |
| 1 medium onion, chopped | 2 cups water |
| | 1 4 oz. can mushrooms |
| | 1 cup sour cream |
| | ¼ cup sherry |

Dip meat lightly in flour. Brown in drippings or shortening. Add garlic and onion. Continue to cook only until onion is soft.

Place meat in a Dutch oven and season with salt, pepper, and msg. Dissolve chicken concentrate in water and pour over meat.

Simmer slowly for an hour. Then add mushrooms, sour cream, and sherry. Continue to cook until heated through.

Serve with either rice or noodles. Serves 6.

Economical cuts, such as round or chuck, may be used if tenderized or if the cooking time is increased before the last 3 ingredients are added. **Chopped Beef Stroganoff** (P. 45) is a variant of this recipe.

MINTED GREEN PEAS

Prepare frozen peas according to directions. Just before serving, add salt, pepper, and butter to taste and 2 Tbsps. fresh, finely chopped mint.

HOT SPICED GRAPE JUICE

- | | |
|--------------------|------------------|
| 2 cups grape juice | 1 stick cinnamon |
| juice of ½ lemon | 2 cloves |
| ½ cup orange juice | 1 Tbsp. sugar |

Combine ingredients and bring to a boil. Strain. Serve in a glass cup with a thin slice of orange.

MENU

Tossed Salad	Tavern Dressing
Boiled Brisket of Beef	Horse-Radish Sauce
Crunchy New Potatoes	Braised Celery
Date Nut Torte	Hard Rolls
	Beverage

BOILED BRISKET OF BEEF

4 lbs. lean brisket	1 tsp. salt
½ cup sliced onions	1 tsp. black pepper
½ cup sliced carrots	
½ cup sliced celery with leaves	2 Tbsps. flour
	1 package onion soup concentrate

Place meat, vegetables, salt, and pepper in heavy container. Cover with boiling water. Cover kettle.

Simmer very slowly 3 or 4 hours or until meat is tender. Cool in broth.

When cold, remove fat and strain broth. Discard vegetables. Reheat meat in broth. Remove 3 cups of broth and to it add flour and soup concentrate. Stir until broth thickens. Serve over meat. Serves 8 to 10.

Horse-Radish Sauce (P. 9).

CRUNCHY NEW POTATOES

1 Tbsp. melted butter	dash pepper
½ tsp. season salt	½ cup crushed cornflakes

Boil and peel small new potatoes. Pulverize cornflakes with a rolling pin or blender.

Roll potatoes first in butter seasoned with pepper and season salt and then in powdered cornflakes.

Place in a shallow baking dish. Bake about 15 minutes at 400.

BRAISED CELERY

Cut celery on bias in two inch lengths. Make bias cut by holding knife at oblique angle.

Place in casserole. Add a few carrot slices for color accent. Cover with meat stock or a solution of beef concentrate and water seasoned to taste with salt and pepper. Cover casserole and bake for 1 hour in 325 oven.

MENU

	Tomato Aspic	
Grilled Ham Steak	Sauteed Pineapple Rings	
Corn Custard	Piquant Green Beans	
Grape Fantastico	Dinner Rolls	Beverage

GRILLED HAM STEAK

Select center cut slices of precooked ham about $\frac{1}{3}$ inch thick. Use only enough oil on grill or frying pan to prevent sticking. Saute pineapple rings right along with ham slices.

PIQUANT GREEN BEANS

2 #303 cans green beans	2 Tbsps. pimento
	1 Tbsp. red wine vinegar
4 strips bacon	$\frac{1}{4}$ tsp. sugar
	$\frac{1}{4}$ tsp. Worcestershire sauce
	$\frac{1}{4}$ tsp. dry mustard
	dash Tabasco sauce

Heat beans.

Fry bacon crisp, remove from fat, crumble, and add to beans.

Add remaining ingredients to bacon fat, stir well, and combine with beans. Serves 8.

CORN CUSTARD

4 beaten eggs	1 tsp. salt
1 cup cream style corn	$\frac{1}{2}$ tsp. msg.
1 Tbsp. chopped pimento	$\frac{1}{4}$ tsp. pepper
1 Tbsp. chopped green onion	
1 Tbsp. chopped green pepper	$1\frac{1}{4}$ cups milk
1 tsp. sugar	1 tsp. butter

Combine beaten eggs, corn, chopped vegetables, sugar, and seasonings.

Heat milk and butter together. Add to the first combination and mix thoroughly.

Pour into an oiled, $1\frac{1}{2}$ quart casserole. Place casserole in a pan of warm water. In a 300 oven bake 40 to 60 minutes or until a knife inserted in the custard comes out clean. Serves 6.

MENU

Vegetable Soup	
Molded Sunshine Salad	
Sour Cream Pot Roast of Veal	Spiced Pineapple Cubes
Poppy Seed Noodles	Eggplant Parmesan
Fresh Strawberry Sundae	Dinner Rolls Beverage

SOUR CREAM POT ROAST OF VEAL

3 Tbsps. butter or oil	1 package onion soup concentrate
4-5 lb. veal rump or boned shoulder	1/2 cup sour cream
	1/2 tsp. dill seed
	1 tsp. salt
	1/4 tsp. pepper

Brown veal on all sides in butter or oil over medium heat.

Spread remaining ingredients on top and sides of roast.

Place in an open pan in 300 oven 1 1/2 to 2 hours or until meat thermometer indicates roast is done. Serve gravy separately.

Poppy Seed Noodles (P. 18).

EGGPLANT PARMESAN

1 large eggplant	2 Tbsps. oil
2 beaten eggs	2 Tbsps. butter
1 cup bread crumbs	
2 tsp. oregano	1/2 lb. sliced Mozzarella cheese
1 tsp. salt	1 8 oz. can tomato sauce
dash pepper	
1/2 cup grated Parmesan cheese	

Pare eggplant and cut into half inch slices. Dip in beaten eggs and then into mixture of crumbs, oregano, salt, pepper, and Parmesan.

Fry slices in oil and butter until golden brown on both sides.

Place in a casserole, cover with tomato sauce, and top with sliced Mozzarella. Bake 30 minutes in a 300 oven. Serves 6.

Large zucchini and summer squash may with the addition of a dash of garlic salt be served in this manner.

SPICED PINEAPPLE CUBES

For at least 24 hours, marinate pineapple cubes in sweet pickle juice to which a little cinnamon and a few cloves have been added. Color, if desired, with green or red food coloring. Spiced canned peaches or pears may be prepared in this same manner.

MENU

Orange Gelatin Salad

Frickadeller	Pan Gravy
Sweet and Sour Red Cabbage	Boiled New Potatoes
Appleway Pudding	Dinner Rolls
	Beverage

FRICKADELLER (Danish Meat Balls)

½ cup chopped onion	⅛ tsp. nutmeg
1 Tbsp. butter	⅛ tsp. mace
	½ tsp. pepper
1 lb. lean beef	2¼ tsps. salt
1 lb. lean pork	
1 lb. lean veal	¼ cup butter or oil or a mixture
1 cup cream	6 Tbsps. flour
½ cup flour	3 cups milk or more
½ cup bread crumbs	salt
2 eggs	pepper

Saute onion in butter until slightly brown.

Using a fine blade, grind onion and meat together three times.

Add cream, the ½ cup flour, bread crumbs, eggs, nutmeg, mace, salt, and pepper and mix thoroughly.

Drop from a large tablespoon into an electric frying pan or heavy skillet in which frying fat has been heated. Fry over medium heat until brown. Turn each to brown the other side.

To drippings add the remaining flour. Stir until thickened. Add milk slowly while stirring, until gravy thickens again. If it is too thick, stir in additional milk. Add salt and pepper to taste.

Serves 10-12. Frickadeller is a tasty addition to the buffet or smorgasbord menu.

SWEET AND SOUR RED CABBAGE

2 Tbsps. bacon grease	3 lb. head red cabbage,
1 medium onion, minced	chopped
½ cup loganberry jelly	2 green apples, peeled and
2 Tbsps. cider vinegar	chopped
½ tsp. caraway seed	1 tsp. salt
	¼ tsp. pepper

Melt bacon grease. Add onion, jelly, vinegar, and caraway seed and bring to a boil.

Add cabbage and apples and simmer for 1 hour. As the moisture content of apples varies, it may be necessary to add more water.

MENU

Chilled Fruit Cup		
Orange and Sweet Onion Ring Salad		
Curried Lamb Cubes	Broiled Banana	
Poppy Seed Noodles	Sliced Zucchini	
Lemon Coconut Crunch	Dinner Rolls	Beverage

CURRIED LAMB CUBES

2 lbs. lamb shoulder	½ tsp. msg.
¼ cup shortening or oil	½ clove garlic, minced
	¼ cup chopped celery
½ tsp. salt	1 cup water
¼ tsp. pepper	1 tsp. chicken concentrate
1 tsp. curry	1 medium onion, chopped

Cut meat in 1 inch cubes. Brown in hot oil or shortening.

Place meat cubes in Dutch oven. Add all of the other ingredients and simmer slowly for 45 minutes or until tender. Serves 6.

POPPY SEED NOODLES

1 8 oz. package noodles	½ cup slivered almonds
	1 Tbsp. lemon juice
3 Tbsps. melted butter	dash cayenne pepper
3 Tbsps. poppy seeds	½ cup rye bread croutons opt.

Cook noodles according to directions on the package and drain well.

Combine remaining ingredients and pour over noodles. Toss lightly with a fork. Serves 6 to 8.

SLICED ZUCCHINI

Slice young tender zucchini squash. Boil with salt and a slice of garlic clove 10 minutes or until tender but still crisp. Remove garlic and season with salt, pepper, butter, and a dash of lemon juice.

BROILED BANANA

Use half a banana for each serving. Squeeze lemon juice over each banana portion then roll in crushed corn flakes. Broil about 8 minutes.

MENU

Iced Honeydew Melon With Lime Juice		
Tossed Green Salad	Tavern Dressing	
Baked Fillet of Fresh Salmon	Tartar Sauce	
Parsley Buttered New Potatoes	Broccoli Flowerettes	
Lemon Pie	Dinner Rolls	Beverage

BAKED FILLET OF FRESH SALMON

1½ lbs. fresh salmon fillets	½ tsp. white pepper
¼ can frozen lemon juice	flour for dredging
½ can melted butter	
1 tsp. salt	cream

Filletts should be thick. If filletts cannot be secured, slices two inches thick may be used. Mix lemon juice, butter, salt, and pepper. Dip each portion in this and then dredge in flour.

Place filletts in casserole or baking pan. Pour light cream over fish to nearly cover it.

Bake 25 to 30 minutes in a medium (350) oven.

If available, a teaspoon of dill concentrate may be added to the dip. A sprig of parsley, a tomato wedge, and a lemon wedge with each portion make an attractive garnish for this dish. Serves 6.

Halibut prepared in this same manner is equally delicious.

TARTAR SAUCE

2 cups mayonnaise	dash tabasco
1 green onion, chopped fine	dash Worcestershire
½ dill pickle, chopped	1 tsp. chopped pimento
1 stalk celery, chopped fine	1 tsp. dill concentrate or
1 Tbsp. chopped chives	½ tsp. dill seed
2 tsps. lemon juice	

Blend all ingredients well.

PARSLEY BUTTERED NEW POTATOES

Boil new potatoes in salted water. To serve season with butter, salt, pepper, and a dash of paprika. Sprinkle with chopped parsley.

HONEYDEW MELON

Chill melon. Serve in thin wedges sprinkled with lime juice.

MENU

	Tomato Juice Cocktail	
Tossed Green Salad	Tavern Dressing	
Dutch Oven Swiss Steak	Mustard Pickles	
Baked Potato	Green Beans En Casserole	
Apple Pie	Dinner Rolls	Beverage

DUTCH OVEN SWISS STEAK

2 lbs. round steak ½" thick	1 tsp. pepper
flour	1 tsp. msg.
about ¼ cup suet	½ cup chopped onion
	½ cup chopped celery
1 Tbsp. salt	1 cup water

Have butcher tenderize steak. It may be cut into portions or cooked whole. Rub in as much flour as the meat will hold. Brown steak on both sides in suet or melted shortening. Use heavy skillet.

Place in Dutch oven. Season with salt, pepper, and msg. Add onion and celery. Pour water into skillet to dissolve drippings. Pour over steak.

Cover and bake in 300 oven until tender, about 2 hours. Serve 6.

Tomato Juice Cocktail (P. 26).

MUSTARD PICKLES

1 cup chopped celery	2 cups mayonnaise
1 cup chopped onion	dash Tabasco
2 qts. sliced dill pickles	dash Worcestershire sauce
1 cup prepared mustard	

Combine all ingredients. Keeps well under refrigeration. This is delicious with beef of any kind.

GREEN BEANS EN CASSEROLE

Place one can cut string beans in a casserole with 1 can of mushroom soup. Cover and bake in 325 oven 20 minutes or until thoroughly heated through. Top with **French Fried Onion Rings**.

Cut onions in quarter inch slices. Soak in milk ½ hour. Drain. Dust in flour. French fry in deep fat until brown. Drain well.

MENU

Avocado and Grapefruit Salad With Tavern Dressing		
Lobster Newburg En Casserole	Noodle Ring	
Green Asparagus With Mock Hollandaise Sauce		
Boysenberry Mallow	Dinner Rolls	Beverage

LOBSTER NEWBURG EN CASSEROLE

2 cups cream sauce	buttered crumbs
1 Tbsp. sherry	Parmesan cheese
2 cups lobster	
1 4 oz. can mushrooms	

Prepare cream sauce. Add sherry. Heat lobster and well drained mushrooms in sauce as it thickens.

Turn into casserole. Top with buttered crumbs and Parmesan cheese. Bake 25 minutes in 325 oven. If insufficiently brown or if re-heating is necessary, slip under broiler a minute or two. Serves 6.

Chicken or other seafoods, alone or in combination, may be served in this sauce. **Shrimp Newburg** is particularly good.

Mock Hollandaise Sauce (P. 22).

PINE TAVERN CREAM SAUCE

4 Tbsps. margarine	1 tsp. salt
4 Tbsps. flour	$\frac{1}{8}$ tsp. pepper
1 cup milk	1 tsp. msg.
1 cup cream	

Melt margarine in sauce pan over low heat. Add flour. Stir until smooth. Add milk and cream slowly, while stirring. Continue to stir until sauce is smooth and thickened. Add seasonings.

NOODLE RING

1½ cups milk	chopped pimento
4 eggs	chopped parsley
2 tsps. Worcestershire Sauce	4 cups cooked noodles
½ tsp. white pepper	
¼ tsp. salt	

Combine milk, eggs, Worcestershire sauce, salt, and pepper.

Butter a nine inch ring mold. Sprinkle it with parsley and pimento. Fill with cooked noodles and pour egg mixture over them.

Place mold in a pan of hot water and bake in 325 oven about 40 minutes. Serves 6.

MENU

Hot Spiced Apple Juice		
Pineapple Tomato Cube Salad		
Baked Lamb Chops in Mushroom Sauce	Minted Peaches	
Parsley Buttered Potato Balls		
Asparagus With Mock Hollandaise Sauce		
Golden Pudding	Dinner Rolls	Beverage

BAKED LAMB CHOPS

4 shoulder lamb chops	¼ tsp. pepper
2 Tbsps. oil or shortening	1 tsp. msg.
	¼ tsp. thyme
1 Tbsp. chopped green onion	pinch of marjoram
½ garlic clove, minced	1 can mushroom soup
1 tsp. salt	

Brown chops in oil or shortening.

Place in casserole. Add onion, garlic, and seasonings. Pour soup over chops and cover casserole.

Bake 1 hour in slow (325) oven. To brown chops either uncover during the last half hour of baking or slide under the broiler for a minute or two just before serving. Serves 4.

Hot Spiced Apple Juice (P. 37).

MOCK HOLLANDAISE SAUCE

Blend 1 part sour cream with 1 part mayonnaise and heat gently in top of double boiler over hot, but not boiling, water.

POTATO BALLS

Cut potatoes with a ball cutter. Boil in salted water. Serve with butter or in cream sauce and sprinkle with parsley.

MINTED PEACHES

Drain canned peach halves thoroughly and place cup side up in a shallow pan. Fill cups with mint jelly.

Place under broiler about 3 inches from heat. Broil 5 to 10 minutes or until peaches are slightly tinged with brown.

Serve hot as a garnish for meat, especially lamb or veal chops.

MENU

	Orange Mousse	
Roast Loin of Pork	Cinnamon Apple Rings	
Mashed Potatoes With Gravy	Glazed Parsnips	
Peach Betty	Dinner Rolls	Beverage

ROAST LOIN OF PORK

Select 6-8 lb. loin. Slit meat and insert a few slices of onion or garlic. Rub with Worcestershire or soy sauce, salt, pepper, msg., and sage. Sprinkle with paprika.

Roast in open pan in 300 oven about 30 minutes to the pound. Pork must always be well done.

After meat has been removed from pan, drain off excess fat. Add water to dissolved drippings in the amount of 1 cup water to each cup of gravy desired. Add corn starch or flour mixed to a paste with water in the amount of 2 Tbsps. for each cup of water. Stir over low heat until thick and smooth.

GLAZED PARSNIPS

Cut parsnips lengthwise into fairly thin slices. Boil in salted water until tender.

Melt 2 Tbsps. butter and $\frac{1}{4}$ cup brown sugar together in a skillet. Sprinkle parsnips with paprika and brown on both sides. Season with salt and pepper. **Glazed Sweet Potatoes** and **Glazed Tiny Onions** also are prepared in this manner.

Butter and sugar in the same ratio are used for **Glazed Acorn Squash**. Drop whole squash into boiling water. Cook 5 minutes. Remove, cool in cold water, peel, and cut into serving sized wedges or rings. Spread with glaze and bake in 375 oven 45 minutes or until tender.

CINNAMON APPLE RINGS

4 Rome Beauty apples	1 cup water
	4 cloves
$\frac{1}{2}$ cup sugar	1 stick cinnamon
$\frac{1}{2}$ cup sweet pickle juice	1 drop red coloring

Pare and core apples. Cut in rings $\frac{3}{4}$ inch thick. Combine all ingredients. Cook apples 10 to 15 minutes or until tender. Place apples and liquid in a covered container and store in refrigerator. Spiced fruit juice may be substituted for sweet pickle juice.

MENU

Broiled Grapefruit		
Molded Cranberry Salad		
Veal Steak Parmesan With Mushroom Sauce	Watermelon Pickles	
Baked New Potato	Chopped Broccoli With Cream Cheese Dressing	
Banana Cream Pie	Dinner Rolls	Beverage

VEAL STEAK PARMESAN

8	pieces veal steak, $\frac{3}{4}$ " thick	1	tsp. msg.
1	cup flour	$\frac{1}{4}$	tsp. paprika
2	slightly beaten eggs		
		$\frac{1}{4}$	cup oil
$1\frac{1}{2}$	cups fine, dry bread crumbs		
1	cup grated Parmesan cheese	$\frac{1}{2}$	cup water
1	tsp. salt	$\frac{1}{2}$	cup mushrooms
$\frac{1}{2}$	tsp. pepper	$\frac{1}{2}$	cup sour cream

Roll veal in flour, dip in egg, and roll in breading mixture, consisting of crumbs, cheese, salt, pepper, msg., and paprika.

Saute in oil until golden brown.

Place in a single layer in a casserole or baking pan. Combine remaining ingredients and pour over meat.

Cover and bake at 350 20 minutes or until tender when tested with a fork. Remove cover and brown under broiler. Serves 8.

BROCCOLI WITH CREAM CHEESE DRESSING

Cook frozen broccoli according to package directions. Add a 3 ounce package of softened cream cheese. Serve immediately.

Frozen spinach also may be prepared in this manner.

BROILED GRAPEFRUIT

Slice grapefruit in half and section. Spread with brown sugar, top with a piece of butter, and place under the broiler until the topping melts and becomes bubbly. Serve garnished with a cherry. A dash of rum will enhance the flavor. For a delicate color accent, serve pink grapefruit this way.

MENU

Chicken Vegetable Soup		
Pear and Grated Cheese Salad		
Roast Leg of Veal	Veal Gravy	Savory Dressing
Oven Browned Potatoes	Green Peas With Tiny Onions	
Apple Crisp	Dinner Rolls	Beverage

ROAST LEG OF VEAL

7 to 8 lb. leg of veal	1 tsp. msg.
salt	½ tsp. curry powder
pepper	¼ tsp. oregano
paprika	1 onion, chopped

Rub roast with spices. Sprinkle with chopped onion.

Place in oven in open pan. Roast at 300 about 25 minutes per pound. During the last hour of cooking time, arrange whole peeled potatoes around meat. Baste occasionally with stock. Cooking time depends on the size of the potatoes.

After removing meat from roasting pan, pour off part of the fat. Leave about 6 Tbsps. Add three cups of water and stir to dissolve drippings. To 6 Tbsps. flour add enough water to make a paste. Combine with diluted drippings. Stir over low heat until gravy reaches desired consistency.

SAVORY DRESSING

½ cup margarine	1 tsp. salt
½ cup chopped onion	½ tsp. pepper
1 cup chopped celery	2 tsps. sage
4 cups cubed bread or crusts (cracked wheat preferred)	2 tsps. sage or poultry seasoning

Melt margarine and cook onion and celery until clear.

Combine onion, celery, bread cubes and seasonings.

If a fruit dressing is desired, add 1 cup raisins and 1 cup chopped apple.

GREEN PEAS WITH TINY ONIONS

Cook two 10 ounce boxes of frozen peas according to directions. When nearly done, add a #303 can of whole tiny onions and heat through.

MENU

	Tomato Juice Cocktail	
Mixed Fruit Salad	Tavern Fruit Salad Dressing	
	Braised Tips of Veal in Noodle Ring	
	Stuffed Zucchini Squash	
Rhubarb Crisp	Dinner Rolls	Beverage

BRAISED TIPS OF VEAL

2 lbs. veal sirloin tips	¼ cup white wine opt.
¼ cup butter	1 Tbsp. minced onion
	¼ tsp. fine herbes
6 oz. can sliced mushrooms	dash garlic salt
1 cup chicken stock or 2 chicken bouillon cubes dissolved in 1 cup water	1 cup sour cream

Cut meat into serving sized pieces. Saute in butter until lightly brown.

Add all other ingredients except sour cream. Simmer slowly 20 to 25 minutes until meat is done and flavors are well blended. Just before serving, stir in sour cream and heat through.

Serve with rice or noodles. Serves 6.

Noodle Ring (P. 21).

STUFFED ZUCCHINI SQUASH

12 pieces of unpeeled squash	dash of salt
1½ cups soft, fresh bread crumbs	dash of pepper
3 Tbsps. melted butter	dash of garlic salt
1½ tsps. Parmesan cheese	dash of oregano opt. paprika

Use only fresh, young, tender squash. Small squash should be sliced in half lengthwise. Larger ones should be sliced both lengthwise and crosswise.

Parboil pieces 5 minutes. Drain. Scoop out seeds and discard.

Combine all remaining ingredients except paprika and fill squash cavities. Sprinkle each with paprika.

Bake in 350 oven 10 minutes or until golden brown. Allow 2 or more pieces per serving.

TOMATO JUICE COCKTAIL

Serve a good grade of tomato juice seasoned with a dash each of salt, pepper, Tabasco, and a speck of grated lemon rind. Chill.

MENU

	Cole Slaw	
Barbecued	Spareribs With Sauce	
Oven Fried Potatoes	Green Beans With Bean Sprouts	
Pumpkin Pie	Dinner Rolls	Beverage

BARBECUED SPARERIBS

3 or 4 lbs. spareribs

barbecue sauce

Cut spareribs into serving sized pieces. Trim off excess fat. Spread in a baking pan and brown well in a hot (450) oven. When brown, in about 10 minutes, turn and brown the other side. Remove from oven and drain off fat.

Brush each piece generously with barbecue sauce and return to oven. Cover and bake at 350 until well done, about 1½ hours.

Oven Fried Potatoes (P. 34).

BARBECUE SAUCE

1 tsp. salt	¼ cup Worcestershire sauce
1 tsp. chili powder	1 cup catsup
1 tsp. celery salt	few drops Tabasco
¼ cup brown sugar	2 cups water
¼ cup cider vinegar	

Combine all ingredients and cook over low heat a few minutes until heated through.

Both the spareribs and the sauce may be frozen for later use.

GREEN BEANS WITH BEAN SPROUTS

1 package frozen French cut string beans	1 medium onion, finely minced
	2 tsps. oil
	2 tsps. soy sauce
	#1 can bean sprouts

Cook beans according to package directions.

Saute onion in oil until golden and tender. Add soy sauce and bean sprouts. Stir until heated through. Combine with beans and mix well. Serves 6.

MENU

Fresh Fruit Cocktail
Avocado and Grapefruit Salad
.Roast Turkey With Wild Rice Dressing Cranberry Relish
Sweet Potato and Apple Scallop Green Peas With Tiny Onions
Carrot Pudding With Rum Sauce Dinner Rolls Beverage

ROAST TURKEY

12 to 18 lb. turkey

Remove giblets and stuff bird.

Place in open pan in 300 oven. Cook for about an hour, with the breast up, to brown. Then, for the rest of the cooking time, turn the turkey over. This prevents the breast meat from becoming overly dry and also browns the back of the bird. Try to avoid breaking the skin when turning. If the bird is to be carved at the table, fold four thicknesses of cheesecloth saturated with butter over its breast. Baste occasionally with melted butter. This will give the skin a golden tone and make a very handsome display. Roast 18 to 20 minutes per pound.

Boil giblets until tender and chop fine.

After the turkey has been removed from the roasting pan, skim off excess fat. To the drippings add 2 Tbsps. of flour for each cup of gravy desired. Stir over low heat until smooth. Gradually add giblet broth diluted with water. Stir until smooth. Add giblets. Season to taste with salt, pepper, and msg.

Generally fowl yield one generous serving of meat per pound of dressed bird. Thus even the smaller turkey hens provide much more than the average family consumes at one meal, and many households serve turkey only on festive occasions. This is regrettable for turkey has a unique flavor, is nutritious, and relatively inexpensive. Leftover turkey may be boned and frozen for later use in almost any recipe calling for cooked chicken. (See index entries under Chicken).

Green Peas with Tiny Onions (P. 25).

APPLE AND SWEET POTATO SCALLOP

Parboil and peel sweet potatoes.

In a baking pan place alternate layers of sliced sweet potatoes and sliced peeled apples. Sprinkle each layer with bits of butter, salt, pepper, and brown sugar.

Add water if a dry type of apple is used. Bake 40 minutes at 350.

WILD RICE DRESSING

- | | |
|---|-----------------------------|
| 1½ cups raw wild rice | 1½ (15 oz.) loaves day old |
| 1 medium onion, minced | cracked wheat bread, finely |
| 1 cup chopped celery | grated |
| 1 cup butter, bacon drippings, or a combination | ½ tsp. msg. |
| | salt to taste |
| | pepper to taste |
| 2 heaping tsps. minced parsley | sage to taste, if desired |
| | 1 tsp. curry powder opt. |
| | 2 well beaten eggs |

Boil wild rice about 20 minutes in 3 quarts boiling water. Drain well and let cool.

Fry onion and celery in fat until clear. Do not brown.

Combine rice, onion, celery, fat, parsley, crumbs, and seasonings. Fold in beaten egg and toss lightly. This is enough dressing to stuff a 15 pound fowl. One third of this recipe will fill **Veal Birds** on page 11:

Wild Rice Dressing may be used with veal, pork, or any fowl.

Wild rice is expensive and sometimes difficult to obtain. One cup of cooked Bulgar wheat or brown rice may be substituted for the wild rice. Note that these substitutes decrease the bulk of the recipe.

CRANBERRY RELISH

- | | |
|-------------------|-----------------------------|
| 1 lb. cranberries | 1 apple, cored but unpeeled |
| 1 unpeeled orange | |
| 1 unpeeled lemon | 2½ cups sugar |

Grind fruits together in meat grinder using medium blade. Add sugar and blend well.

This is an attractive garnish for veal, chicken, or turkey.

CRANBERRY SAUCE

For those who prefer the traditional accompaniment to turkey

- | | |
|-------------------|--------------|
| 1 lb. cranberries | 2 cups sugar |
| 1 cup water | |

Wash cranberries and mash. Add water and sugar and cook until tender, about 10 minutes.

Cranberries may be purchased in season and frozen. No processing is necessary. Use like fresh berries.

MENU

Melon Balls		
Lamb Shanks	Mint Jelly	Mashed Potatoes and Gravy
Spinach With Cream Cheese Dressing		
Strawberry Bavarian Pie	Dinner Rolls	Beverage

LAMB SHANKS

4 lamb shanks	½ clove garlic, minced
¼ cup shortening or oil	2 Tbsps. chopped onion
salt	2 Tbsps. chopped celery
pepper	½ cup water
msg.	

Brown shanks in shortening or oil. Sprinkle with salt, pepper, and msg. Add remaining ingredients.

Place in Dutch oven. Cover tightly. Bake in slow (300) oven for 2 hours, or until tender.

Remove shanks from Dutch oven. Drain off excess fat. Make gravy using 2 Tbsps. of flour and 1 cup of water for each cup of gravy desired.

Sprinkle shanks with fresh minced parsley. Lamb goes equally well with potatoes, noodles, or rice. For a quick easy meal, omit making the gravy and serve lamb shanks with Spanish Rice.

Spinach With Cream Cheese Dressing (P. 24).

SPANISH RICE

2 Tbsps. oil or margarine	½ cup chopped green pepper
½ cup raw rice	⅓ cup chopped onion
	1 tsp. salt
1 #2½ can solid pack tomatoes	½ tsp. pepper
¾ cup grated cheddar cheese	½ tsp. msg.

Heat oil or margarine and brown the rice.

Combine other ingredients and mix with the rice.

Turn into casserole, cover, and bake for 40 minutes at 325 or until rice is done. Serves 4.

MELON BALLS

Use ball cutter to cut balls from two or three kinds of melons, such as cantaloupe, honeydew, or watermelon.

Sprinkle with lime juice and powdered sugar. Serve in sherbet cups garnished with a sprig of fresh mint.

MENU

Cinnamon Apple Salad
Stuffed Baked Pork Chops With Corn Bread Dressing
Glazed Acorn Squash Sweet and Sour Red Cabbage
Sliced Apples With Camembert Cheese Dinner Rolls Beverage

STUFFED PORK CHOPS

1 cup Corn Bread Dressing	salt
	coarse ground pepper
6 inch-thick pork chops with pockets	1 Tbsp. chopped onion
flour for dredging	garlic salt
¼ cup shortening	2 or 3 Tbsps. water

To make **Corn Bread Dressing** substitute corn bread for half of the bread in the **Savory Dressing** recipe on page 25.

Stuff pork chops. Dredge in flour. Brown in shortening.

Place in baking pan. Add seasonings, onion, and water.

Cover pan and bake in slow (325) oven for 1 hour. If necessary, add more water. At the end of the cooking time, after the chops are removed, 1 cup of water and 2 Tbsps. of flour or corn starch may be added to make more gravy.

Glazed Acorn Squash (P. 23). **Sweet and Sour Red Cabbage** 17).

ACORN SQUASH WITH SLICED APPLE

4 acorn squash	2 cups sliced juicy apples
4 Tbsps. melted butter	4 Tbsps. brown sugar
	nutmeg
4 tsps. salt	
pepper	

Wash squash, cut in half, and remove seeds. Brush inside with butter. Place cut side down in baking pan. Add ¼ inch hot water to pan. Bake 20 minutes at 375.

Turn squash open side up. Season with salt and a little pepper. Fill cavities with apple slices. Top with brown sugar and a dash of nutmeg.

Return to 375 oven. Continue baking 30 minutes or until tender. Brush occasionally with melted butter to keep squash and apple moist.

This is **Glazed Acorn Squash** glorified.

MENU

Tossed Salad	Roquefort Dressing
Broiled Lobster Tail With Lemon Butter	
French Fried Potatoes	Broccoli With Hollandaise Sauce
Boysenberry Mallow	Dinner Rolls Beverage

BROILED LOBSTER TAIL

Each frozen lobster tail will serve one person. Drop tails in hot water for five minutes to partially thaw. Cut lobster shells down the middle of the back and bend the two halves of the shell outward like butterfly wings. Brush each tail with butter and broil 10 to 12 minutes. Place 5 or 6 inches from broiler unit.

To serve, pour lemon butter over lobster and sprinkle with chopped parsley.

LEMON BUTTER

½ cup melted butter	1 Tbsp. onion juice
1 Tbsp. lemon juice	dash of Tabasco
1 clove garlic, juiced	

Combine ingredients. This is sufficient to season six lobster tails. Lemon butter may be used to dress any seafood.

HOLLANDAISE SAUCE

3 Tbsps. softened butter	⅛ tsp. paprika
3 egg yolks	speck of cayenne
2-3 Tbsps. lemon juice	1 cup boiling water
¼ tsp. salt	

Use top of double boiler. Beat butter and egg yolks together. Add seasonings and lemon juice. Slowly stir in boiling water.

Place over simmering water in bottom of double boiler. Do not permit water to touch the bottom of the upper pan. Stir well with a whisk or wooden spoon for 5 minutes or until thickened.

Remove from heat and beat 1 minute. If cooked too rapidly or cooked over excessive heat, sauce may separate. One teaspoon corn starch added with the lemon juice and seasonings will help stabilize it. If a blender is available, Hollandaise Sauce that will not separate is quicker and easier to make from the recipe on page 62.

MENU

Melon Balls		
Tomato and Lettuce	Blue Cheese Dressing	
Pot Roast of Beef	Cucumber Relish	
Oven Browned Potatoes, Carrots, Onions		
Sour Cherry Pudding	Dinner Rolls	Beverage

POT ROAST OF BEEF

5 or 6 lb. rump or chuck roast	6 Tbsps. flour
salt	3 cups water or stock
pepper	
msg.	
sliced onion	

Place meat in heavy roaster. Brown well on all sides. Usually there is enough fat on meat to prevent sticking but if not add shortening as needed to cover the bottom of the pan.

Season with salt, pepper, msg., and onion slices.

Cover tightly and cook in 325 oven until well done about 3 or 4 hours depending on the size of the roast.

During the last hour and a half of cooking time, place whole onions and carrots which have been cut in 4 inch lengths and split around the roast. Later, during the last hour of cooking time, place whole potatoes of uniform size around the meat. Cooking time will vary with the size of the vegetables.

After the meat and vegetables have been removed, pour off part of the grease. Add flour. Stir until thick and smooth. Add water slowly while stirring. Cook only until gravy reaches desired consistency.

Melon Balls (P. 30).

CUCUMBER RELISH

2 medium cucumbers	¼ tsp. freshly ground black
1 small sweet onion	pepper
	3 Tbsps. vinegar
1 cup sour cream	1 Tbsp. chopped chives or parsley
½ tsp. salt	

Pare cucumbers and slice thin. Peel onion and slice thin.

Blend remaining ingredients thoroughly, pour over onion and cucumber, and mix lightly.

This is delicious served with roast beef or chopped beef.

MENU

	Waldorf Salad	
Ham Loaf	Raisin Sauce	
Accordion Potatoes	Green Beans With Water Chestnuts	
Lemon Coconut Crunch	Dinner Rolls	Beverage

HAM LOAF

2 lbs. ham	1 Tbsp. lemon juice
2 lbs. pork	½ tsp. pepper
1 medium onion	1 cup bread crumbs
2 stalks celery	1 cup sweet or sour cream
2 eggs	2 Tbsps. tomato catsup

Grind together ham, pork, onion, and celery.

Combine with eggs, lemon juice, pepper, crumbs, and cream.

Pack in a loaf pan and spread top with catsup to make a glaze.

Bake 1 hour in 350 oven. Serve with **Raisin Sauce** on page 36.

Serves 8.

GREEN BEANS WITH WATER CHESTNUTS

To two #303 cans green beans add a 5 ounce can of water chestnuts sliced thin. Follow recipe for **Green Beans with Bean Sprouts** (P. 27).

ACCORDION POTATOES

Peel potatoes and split in half. With flat side down slice thin. Do not separate slices. Slide knife blade under each potato half and transfer intact to buttered baking dish. Gently press the top of each potato to slightly separate the slices. Sprinkle with salt and pepper; brush with butter. Cover pan with foil and bake 30 minutes at 350. Uncover and bake 15 minutes longer or until brown.

Oven Fried Potatoes are cut like French fries, sprinkled with salt, pepper, and bits of butter, then stirred to distribute the seasonings. These usually cook faster than Accordion Potatoes.

Cooking time varies with the size and variety of potato used and with the thickness of the slices so experimentation may be necessary in order to perfect these recipes.

MENU

Hot Spiced Grape Juice		
Appledore Salad		
Baked Veal Loaf	Zucchini Relish	
Scalloped Potatoes	Harvard Beets With Pineapple	
Filled Angel Food Cake	Dinner Rolls	Beverage

VEAL LOAF

This is identical with the Ham Loaf recipe on the opposite page. Add 2 Tbsps. of salt. Substitute ground veal for the ham.

Scalloped potatoes, see **Ham and Scalloped Potatoes** (P. 47), omit ham. **Hot Spiced Grape Juice** (P. 13).

ZUCCHINI RELISH

10 cups coarsely ground zucchini	6 cups sugar
4 cups coarsely ground onion	1 Tbsp. mustard
5 Tbsps. salt	2 tsps. celery seed
	½ tsp. black pepper opt.
	½ tsp. red pepper
2 cups vinegar	1 Tbsp. tumeric
	1 Tbsp. nutmeg

Combine zucchini and onion and sprinkle with salt. Let stand over night.

The next morning drain the mixture, wash with cold water, and drain again.

Heat vinegar. Mix remaining ingredients and add to hot vinegar. Add zucchini and onion. Bring to a boil, simmer 30 minutes, and seal in hot sterilized jars. Makes about 7 pints.

HARVARD BEETS WITH PINEAPPLE

1 Tbsp. butter	1 cup crushed or cubed pineapple
½ cup beet juice	salt to taste
¼ cup frozen orange concentrate	pepper to taste
1 Tbsp. lemon juice	
¼ cup water	2 cups cooked beets
1 Tbsps. corn starch	

Melt butter. Add beet juice, orange, and lemon juice. Stir corn starch into water and add to other liquid. Stir over medium heat until thick and clear. Add pineapple and heat through. Add seasonings.

Serve hot over rosebud, diced, or sliced beets.

MENU

Pineapple Tomato Cube Salad
Baked Ham With Maggie Mosby's Baked Ham Sauce
Hominy in Cream Acorn Squash With Sliced Apple
Mince Pie With Rum Sauce Dinner Rolls Beverage

BAKED HAM

Pine Tavern hams are foil wrapped and baked about 25 minutes per pound. These are very large hams and, for household use, good quality, medium sized precooked hams baked according to package directions are recommended.

When the ham is close to done, remove foil, if used, score, and glaze with either melted currant jelly or a mixture of 1 cup brown sugar and 1 Tbsp. mustard. Serve with any of the sauces below.

Ham to be carved at the table may be decorated with whole cloves, pineapple slices, and maraschino cherries.

Acorn Squash With Sliced Apple (P. 31).

MAGGIE MOSBY'S BAKED HAM SAUCE

Beat 1 cup whipping cream until firm but not stiff. With a fork break 1 cup of currant jelly into bits. Fold jelly and 2 Tbsps. mustard into whipped cream. This makes enough sauce to serve with a medium ham.

TAVERN SAUCE

Combine equal parts of wild blackberry jelly and prepared mustard. Beat until blended and smooth.

RAISIN SAUCE

Combine 1½ cups cider or fruit juice, ½ cup currant jelly or port wine, and enough lemon juice to make the sauce slightly tart.

Combine ½ tsp. salt, ¼ cup brown sugar, and 1½ Tbsps. corn starch and stir into liquid. Add ¾ cup raisins, 1 stick cinnamon, several whole cloves, 1 Tbsp. butter, and 1 tsp. grated orange rind. Stir over medium heat until thickened. Remove cinnamon and cloves. Makes about 2 cups.

HOMINY IN CREAM

Heat a #2 can of hominy. Serve with a cream sauce made with 1 Tbsp. margarine, 1 Tbsp. corn starch, 1 cup cream, salt to taste, 1/8 tsp. white pepper, and 2 Tbsps. grated cheese.

MENU

Hot Spiced Cider		
Perfection Salad		
Baked Spareribs With Sauerkraut		
Mashed Potatoes With Parsley Butter	Broiled Tomato	
Chocolate Chiffon Pie	Corn Bread Sticks	Beverage

BAKED SPARERIBS AND SAUERKRAUT

4 slices bacon	2 qts. sauerkraut
1 chopped onion	
1 chopped, tart apple	5 lbs. spareribs
1 tsp. caraway seed	
½ tsp. pepper	

Cut bacon in 1 inch pieces and fry with onion until limp. Add apple and seasonings. Mix with kraut.

Cut spareribs into serving sized pieces. Trim off excess fat. Spread in a baking pan and place for 10 minutes or until brown in a 450 oven. Turn ribs and brown the other side.

Place kraut mixture in a roaster, arrange ribs over it, cover, and bake in a 300 oven 1½ hours or until ribs are well done. Serves 6.

BROILED TOMATO

Select firm tomatoes which are red but not overly ripe. Slice in half and spread with mayonnaise. Sprinkle with salt, pepper, crumb topping (P. 42), a little minced green onion, Parmesan cheese, and, for a festive touch, little bits of raw bacon. Broil about 10 minutes or until the tomato is heated through and the top is brown and bubbly.

Green tomatoes too make a tasty and decorative garnish.

SAUTEED GREEN TOMATO

Cut large, glossy, green tomatoes in slices ¾ inch thick. Dip in beaten egg, roll in bread crumbs, sprinkle with salt, pepper, and msg. Saute in butter until brown.

HOT SPICED CIDER

Heat 2 cups of cider or apple juice with a teaspoon of lemon juice, 3 or 4 whole cloves, and a stick of cinnamon. Strain and serve hot with a slice of orange.

MENU

Orange Banana Cocktail	
Apricot Molded Salad	
Chicken Potpie	Cranberry Sauce
Macedoine of Vegetables	
Ice Cream Puff With Hot Chocolate Sauce	Beverage

CHICKEN POTPIE

6 lb. choice, stewing hen	1 Tbsp. salt
$\frac{3}{4}$ cup margarine	$\frac{1}{2}$ tsp. pepper
$\frac{3}{4}$ cup flour	1 Tbsp. msg.
1 cup cream	
5 cups chicken broth	biscuit dough

Prepare hen according to directions for **Chicken and Broth** (P. 66). Melt margarine in sauce pan over low heat. Add flour. Stir until smooth. While stirring, slowly add cream and broth. Continue to stir until gravy is smooth and thickened. Add seasonings.

Bone chicken and arrange parts in casserole. Pour in hot gravy. The gravy must be hot or the biscuit topping will not cook properly.

Top with biscuits. Bake 15 to 20 minutes at 375 or until biscuits are brown. Serves 6.

Corn bread or a flaky pie pastry may be substituted for the biscuit topping. Any topping used will soak up some gravy, biscuits and corn bread more than pastry. If a low wide casserole is used, more topping will be required than is needed in a higher, more narrow container. Should more gravy be desired, the liquid ingredients may be increased by 1 cup without making the gravy too thin.

Cranberry Sauce (P. 29).

MACEDOINE OF VEGETABLES

This is any assortment of vegetables of various colors and shapes whose flavors blend well. To accompany Chicken Potpie, a combination of dollar sliced carrots, diagonally cut celery in half inch slices, green peas, and tiny whole onions is suggested. In chicken broth or a solution of chicken concentrate, boil carrots and celery together until nearly done, add frozen peas, and last, canned onions.

BANANA ORANGE COCKTAIL

Place banana slices in a sherbet glass. Pour in enough orange juice to keep banana from turning dark. Garnish with a sprig of mint.

MENU

Cream of Celery Soup		
Pear Grape Salad		
Braised Short Ribs of Beef	Horse-Radish Sauce	
Baked Red New Potato	Peas and Carrots	
Sour Cream Pie	Dinner Rolls	Beverage

SHORT RIBS OF BEEF

8 lbs. 2" short ribs	msg.
flour for dredging	½ onion, chopped
salt	½ celery stalk, chopped
pepper	

Trim all excess fat off ribs. Dredge in flour. Brown on all sides in fat trimmings.

Place in Dutch oven. Season with salt, pepper, and msg. Add onion and celery.

Place in 325 oven for 1½ hours or until tender. As needed, add water or meat stock.

If time does not permit browning ribs in fat, they may be browned in a 375 oven or under the broiler.

Horse-radish Sauce (P. 9).

BAKED POTATOES

Split baked potatoes, add 1 tsp. sour cream and top with chopped chives; or soften ½ cup butter and ½ cup margarine, combine, add 2 Tbsps. milk, and beat well. Garnish with chopped parsley and paprika. Potatoes, old or new, red or white, may be served with either of these simple dressings. When a potato substitute is desired, try serving Onion Shortcake with short ribs.

ONION SHORTCAKE

dough for 8 to 10 biscuits	1 cup sour cream
2 medium onions, chopped	2 beaten eggs
2 Tbsps. butter	1 tsp. salt

Press biscuit dough into a square pan. Saute onions in butter and pour over dough.

Mix sour cream, salt, and eggs and spread over dough.

Bake 10 minutes in 425 oven. Turn down to 375 and bake for another 30 minutes. Serves 8. Especially good with roast beef.

MENU

	Tomato Bouillon	
Lettuce Heart	Green Goddess Dressing	
Baked Stuffed Fillet of Sole	Lemon Wedges	
Parsley Buttered Mashed Potatoes	Spinach	
Ruth's Lemon Pie	Dinner Rolls	Beverage

BAKED STUFFED FILLET OF SOLE

1 ½ lbs. sole fillets	3 Tbsps. frozen lemon juice
	½ cup melted butter or margarine
1 cup fresh bread crumbs	1 tsp. salt
½ cup crab meat	½ tsp. white pepper
trimmings from fillets	flour for dredging
1 small green onion, chopped	
½ Tbsp. chopped parsley	cream
½ Tbsp. lemon juice	
dash of pepper	
½ tsp. salt	
½ tsp. msg.	

Select fillets of more or less the same size and trim to uniformity. Combine all ingredients in left column. Spread on fillets. Roll and secure with toothpicks.

Mix lemon juice, butter, salt, and white pepper. Dip each rolled fillet in this and then dredge in flour.

Place in a baking pan. Pour in enough cream to nearly cover and bake 25 to 30 minutes in a 350 oven.

Serve garnished with parsley and lemon wedges.

CASSEROLES AND LIGHT ENTREES

Most of the dishes in this section are served regularly and often for lunch at the Pine Tavern. Usually, they are accompanied by salads and one kind or another of the Pine Tavern sweet rolls (P. 115).

Luncheon menus, simple but carefully planned, are given with each entree recipe in here. Most of these menus, augmented by a dessert, soup, or a cocktail, and, in some instances, a vegetable, can be served for dinner.

Chicken Supreme

Fresh Pear Salad

Ginger Dressing

CHICKEN SUPREME

4 cups cubed chicken	1 can mushroom soup
2 cups cooked rice	1 can cream of chicken soup
2 Tbsps. chopped pimento	½ cup milk
2 Tbsps. chopped green pepper	½ cup mayonnaise
2 Tbsps. chopped green onion	4 oz. can mushrooms with liquid
1 cup grated Swiss cheese	crumb topping (P. 42)

Combine all ingredients gently and carefully. Turn into a shallow casserole. Top with crumbs. Bake in 350 oven 45 minutes. Serves 6 to 8.

Chicken Royal

Molded Cranberry Salad

CHICKEN ROYAL

- | | |
|----------------------------|-----------------------|
| 2 cups boiled rice | ¼ cup Parmesan cheese |
| 1 #303 can cut green beans | 1 cup crumb topping |
| 1 qt. rich creamed chicken | |

Spread rice evenly on the bottom of baking dish or casserole.

Add beans to form a second layer. Make a third layer with the creamed chicken. (**Pine Tavern Cream Sauce** on page 21 may be used with the addition of 2 or 3 cups of diced cooked chicken.)

Top first with Parmesan cheese, then with crumb topping (recipe below).

Bake in 350 oven 30 minutes or until brown and crusty on top.
Serves 6.

MAREN'S BUTTERED CRUMB TOPPING

- | | |
|---------------------------|---------------------|
| 4 cups fresh bread crumbs | 1 tsp. paprika |
| ½ tsp. white pepper | ¼ cup melted butter |

Use fresh bread for soft, loose, fluffy crumbs. Put through a blender or grate with a hand grater.

Sprinkle pepper and paprika on crumbs. Add butter and blend lightly but well. If desired, 2 teaspoons of grated Parmesan cheese may be added. Sprinkle generously on any dish that calls for a crumb topping.

Easy Chicken Casserole

Strawberry Molded Salad

EASY CHICKEN CASSEROLE

- | | |
|-----------------------------|------------------------------|
| 1 cup raw rice | 1 can cream of celery soup |
| 1 cut-up frying chicken | 1 can cream of mushroom soup |
| 1 can cream of chicken soup | 1½ cans water |

Place rice in a casserole. Arrange chicken parts on it in one layer. Mix soups and water and pour over rice and chicken.

Bake in 300-325 oven 2 hours. Serves 4.

This is simple, easy to prepare, inexpensive, and good.

Stuffed Bell Peppers

Pear and Grated Cheese Salad

STUFFED BELL PEPPERS

For a truly delectable flavor we suggest the use of cold roast and gravy that has been cooked in the Pine Tavern style

- | | |
|---|---|
| 3 large or 6 small peppers | salt |
| 1¼ cups chopped cooked beef, veal, or chicken | pepper |
| 1¼ cups cooked rice | 6 slices tomato |
| ½ onion, grated | butter |
| 1 cup cold gravy | 1 cup brown stock (P. 67) or cream of tomato soup |

Select peppers of uniform size. If large ones are used, cut them in half. Blanch by immersing in scalding water for a few minutes.

Combine meat, rice, onion, and gravy and fill pepper shells.

Place in a baking pan. Sprinkle with salt and pepper. Top each with a tomato slice and a dot of butter. Add brown stock or cream of tomato soup to pan. Bake for 40 minutes in a slow (300) oven.

These freeze nicely. Serves 6.

Baked Meat Roll

Appledore Salad

BAKED MEAT ROLL

- | | |
|---|------------------------------|
| 4 cups chopped cold beef, pork, or veal roast | rich pastry |
| 1 cup cold gravy or canned mushroom soup | 1 egg yolk |
| 1 small onion, grated | 1 Tbsp. cream |
| | Chicken Gravy (P. 38) |
| | toasted almonds |

Combine meat with onion and gravy or soup. Adjust seasoning. Additional salt or pepper may be needed depending on the ingredients used.

Shape mixture into rolls 2½ to 3 inches long. Wrap pastry around rolls and brush with combined egg yolk and cream.

Bake about 25 minutes at 350.

Serve with **Chicken Gravy**. Sprinkle with toasted almonds. Serves 8.

**Lasagne
Green Salad**

**Toasted Garlic Bread
Russian Dressing**

LASAGNE

- | | |
|--------------------------------|-----------------------------------|
| ¼ cup oil | 4 8 oz. cans tomato sauce |
| 2 cups minced onion | 3 tsps. oregano |
| 2 cloves garlic, minced | ¼ tsp. pepper |
| 2 lbs. ground chuck or round | |
| 4 tsps. salt | 1 lb. lasagne noodles |
| 2 tsps. msg. | |
| | 1½ lbs. cottage cheese or ricotta |
| 2 #2½ cans solid pack tomatoes | 1 lb. mozzarella, sliced thin |
| | 1 cup grated Parmesan |

In oil brown onion and garlic. Add meat, salt and msg. Cook only until meat loses its red color.

To the meat add tomatoes, tomato sauce, oregano and pepper. Simmer for half an hour.

Cook lasagne noodles according to directions on the package.

Fill a casserole with alternate layers of noodles, cheese and sauce. Make certain the top layer is sauce.

Bake in 325 oven until sauce bubbles, about 30 to 45 minutes.

Lasagne sauce may be prepared in quantity and frozen for later use. This recipe serves 8.

Tavern Pot Pie

Fresh Fruit in Melon Ring

Honey French Dressing

TAVERN POT PIE

Any meat or poultry and vegetable combination may be used

- | | |
|---------------------------|---------------------|
| 4 cups roast beef cubes | salt to taste |
| 1 cup cooked peas opt. | pepper to taste |
| 1 cup cooked carrots opt. | |
| 1 cup minced onion opt. | pastry to cover pie |
| 1 cup mushrooms opt. | 1 egg yolk |
| 4 cups rich brown gravy | ⅓ cup cream |

Combine meat, vegetables, and brown gravy and heat together thoroughly. Add salt and pepper if needed.

Place in baking pan or casserole. Cover with rich pastry crust. Brush crust with combined egg yolk and cream.

Bake 25 to 30 minutes at 375. Serves 8.

Chopped Beef Stroganoff

Pineapple Tomato Cube Salad

CHOPPED BEEF STROGANOFF

2 lbs. ground beef	½ cup tomato juice
1 medium onion, chopped	½ cup beef stock or bouillon cube dissolved in ½ cup water
1 tsp. salt	2 Tbsps. flour
½ tsp. pepper	
1 tsp. msg.	1 cup mushrooms including liquid
1 Tbsp. butter	1 cup sour cream
	2 Tbsps. sherry opt.

Saute beef, onion, salt, pepper, and msg. in butter until lightly brown.

Combine tomato juice and beef stock. Add enough of this combination to the flour to make a thin smooth paste. Stir flour paste into meat and add the remaining liquid. Cook and blend for 20 minutes or until meat and onion is done.

Just before serving, add mushrooms, sour cream, and sherry, if it is used. Heat through.

Serve over fluffy white rice or fried noodles and top with toasted almonds. Serves 8.

Creamed Chipped Beef

Pineapple Banana Salad

CREAMED CHIPPED BEEF

Dressed up with mushrooms and good sharp cheese this humble dish has been a long time favorite at the Pine Tavern

2 cups cream sauce (P. 21)	salt to taste
½ cup grated cheddar cheese	pepper to taste
¼ cup mushrooms	
1 4 oz. package dried beef	chopped boiled egg
	corn bread squares

While cream sauce is thickening, add cheese. Then, add mushrooms and beef. These need only to be heated through. Season.

Serve over corn bread squares and sprinkle each serving with chopped egg.

Prepare corn bread squares according to directions on the package of any good corn bread mix.

For a more elaborate entree we suggest Cream Chipped Beef in **Noodle Ring** (P. 21).

Chicken Tetrazzini With Asparagus

Cranberry Filled Peach

CHICKEN TETRAZZINI WITH ASPARAGUS

- | | |
|---------------------------------|--------------------------------|
| 1 4 lb. chicken | 2 cups cooked spaghetti |
| 4 Tbsps. butter | ½ lb. uncooked asparagus |
| 4 Tbsps. flour | fresh or frozen, in 1" lengths |
| 2 cups chicken broth | |
| 1 cup light cream | 4 Tbsps. Parmesan cheese |
| 1 Tbsp. lemon juice | 1 cup crumb topping (P. 42) |
| 2 Tbsps. dry sherry or sauterne | |

Prepare chicken and broth. (**Chicken and Broth** recipe on page 66 may be used).

Melt butter in sauce pan over low heat. Add flour. Stir until smooth. Add chicken broth and cream slowly, while continuing to stir until sauce is thick and smooth. Add lemon juice and wine. If necessary, add salt and pepper to correct seasoning. Spread spaghetti on bottom of greased casserole. Next, place a layer of asparagus and arrange chicken pieces on this. Cover with sauce and top first with cheese and then with crumbs.

Bake in a 325 oven for 25 minutes. If insufficiently browned place under broiler for a few minutes. Serves 8.

Broccoli or spinach may be substituted for the asparagus.

Seafood Supreme

Citrus Salad

SEAFOOD SUPREME

This is supreme and it is a Pine Tavern original

- | | |
|---|-------------------------------------|
| 4 cups mixed crab, shrimp,
and lobster | 1 4 oz. can mushrooms and
liquid |
| 1 cup soft bread crumbs | 1 can mushroom soup |
| 2 cups cooked rice | ½ cup mayonnaise |
| 2 Tbsps. chopped pimento | ½ cup rich milk |
| 2 Tbsps. chopped green pepper | 2 Tbsps. capers |
| 2 Tbsps. chopped green onion | 2 eggs, beaten |

Gently combine all ingredients.

Turn into a casserole and bake hour at 350. Serves 8.

This can be made with any combination of seafoods. It goes nicely with almost any firm textured, colorful salad.

Tuna-Cashew Casserole

Pear and Grape Salad

TUNA CASHEW CASSEROLE

- | | |
|------------------------|---|
| 1 6½ oz. can tuna fish | ¼ lb. cashew nuts |
| 1 can mushroom soup | ½ cup mayonnaise |
| ¼ cup water | 1 Tbsp. lemon juice |
| 1 cup chopped celery | dash of pepper |
| ¼ cup minced onion | 1 small can (about 2 cups)
fried noodles |

Combine all ingredients except ½ cup of the noodles. If the nuts are unsalted, add salt to taste.

Place in casserole. Sprinkle top with remaining noodles.

Bake at 325 for 40 minutes. Serves 6.

Ham and Scalloped Potatoes

Cinnamon Apple Salad

HAM AND SCALLOPED POTATOES

- | | |
|----------------------------|----------------------------|
| 4 cups sliced raw potatoes | 1 soup can of water |
| | 1 can cream of celery soup |
| 2 cups chopped ham | 1 can mushroom soup |
| | butter |

Parboil potatoes 5 minutes in salted boiling water.

Place potatoes and ham in a buttered casserole. Combine water and both cans of soup and pour over the ham and potatoes.

Dot with butter and bake in 325 oven for about an hour or until potatoes are done. Serves 6.

For **Scalloped Potatoes**, follow this recipe but omit the ham.

Baked Corned Beef Hash

Sliced Tomatoes

BAKED CORNED BEEF HASH

- | | |
|--------------------------------------|-----------------|
| 2 cups chopped cooked
corned beef | salt to taste |
| | pepper to taste |
| 2 cups chopped boiled potatoes | |
| 1 cup minced onions | poached eggs |
| 2 cups brown gravy | |

Combine meat, potatoes, and onion with gravy. Season.

Bake in 350 oven for 30 minutes or until heated through.

Serve poached egg atop each portion. Serves 6.

Baked Macaroni and Cheese

Four Bean Salad

BAKED MACARONI AND CHEESE

This simple dish has been a Pine Tavern favorite for years

- | | |
|-----------------------------|------------------------------|
| 2 qts. boiling water | 2 green onions, minced |
| ½ tsp. salt | 1 Tbsp. pimento, chopped |
| ½ lb. macaroni | |
| | 2 cups grated cheddar cheese |
| 2 cups cream sauce (P. 21) | buttered crumbs or crushed |
| 1 tsp. Worcestershire sauce | cornflakes |
| ¼ tsp. dry mustard | |

Add macaroni to salted water. Cook until tender, about twelve minutes. Drain and rinse with cold water.

To the cream sauce add Worcestershire, mustard, onion, and pimento.

Combine macaroni, cheese, and sauce. Place in a casserole and cover with crumbs or cornflakes.

Bake in a 325 oven until lightly browned on top, about 30 minutes. Serves 4 to 6.

Fried Noodle Casserole

Orange and Sweet Onion Ring Salad

FRIED NOODLE CASSEROLE

- | | |
|----------------------------|------------------------------|
| 1 cup bias cut celery | 1 large can tuna, flaked |
| 1 cup chopped onion | 1 4 oz. can mushrooms |
| 1 cup chopped green pepper | 3 cans cream of chicken soup |
| ½ cup butter | |
| | 1 can fried noodles |
| | sliced almonds |

To cut celery on a bias hold knife at an oblique angle rather than perpendicular. Onion and green pepper should be chopped medium coarse. Lightly saute them and celery in melted butter for a few minutes. Do not brown. The vegetables must retain their crispness.

Combine sauteed vegetables with tuna, mushrooms, and soup.

Place a layer of fried noodles on the bottom of a casserole. Add the tuna mixture. Top with fried noodles and sliced almonds.

Bake at 350 about 30 minutes. Serves 6.

Cooked chicken may be substituted for the tuna fish. Serve with any flavorful fruit salad.

Hamburger Potpie**Tossed Salad****Fleur-de-Lis Dressing****HAMBURGER POTPIE**

- | | |
|-------------------------|------------------------------|
| 1½ lbs. hamburger | 1 unbaked 9" pie shell |
| 1 clove garlic, minced | |
| 1 medium onion, chopped | 2 cups light mashed potatoes |
| | ¼ cup grated cheddar cheese |
| 1 cup medium beef gravy | paprika |
| ½ cup water | |
| salt to taste | |
| pepper to taste | |

Cook hamburger, garlic, and onion together in a sauce pan until the red color of the meat disappears.

Mix gravy and water and add to meat. (The thinned gravy should be the consistency of thin cream sauce). If necessary add salt and pepper to taste.

Fill pie shell. Bake 10 minutes at 400. Reduce temperature to 350 and bake 20 minutes longer.

Cover with mashed potatoes, sprinkle with cheese and paprika, and brown under broiler or in hot oven. Serves 4 to 6.

**Spaghetti
Tossed Salad****Toasted Garlic Bread
Tavern Dressing****SPAGHETTI**

- | | |
|-----------------------------|-----------------------------|
| 2 strips bacon, diced | 1 tsp. salt |
| 1 lb. hamburger | 1 tsp. msg. |
| 1 onion | ½ tsp. coarse ground pepper |
| 1 clove garlic, minced | ½ tsp. cummin seed |
| 1 green pepper, chopped | 1 chili pepper, crushed |
| ½ cup chopped carrot | ½ tsp. oregano |
| ½ cup chopped celery | 1 tsp. basil |
| #2½ can solid pack tomatoes | |
| ½ cup chopped mushrooms | 6 cups cooked spaghetti |
| ¼ cup catsup | grated Parmesan cheese |

Saute bacon in heavy sauce pan. Add hamburger and cook only until the red color disappears. Add chopped vegetables, tomatoes, mushrooms, catsup, and seasonings. Simmer gently for 40 to 50 minutes.

Combine in casserole with spaghetti. Cover generously with cheese and bake in 300 oven about 40 minutes. Serves 6.

Baked Crab Supreme
Tossed Salad and Grapefruit Segments Tavern Dressing

BAKED CRAB SUPREME

- | | |
|---|------------------------------|
| 3 green onions, including part of tops, chopped | ½ can mushroom soup |
| ½ cup coarsely chopped celery | ½ can cream of chicken soup |
| ½ cup coarsely chopped green pepper | ½ cup mayonnaise |
| 2 cups fresh or frozen crab | ½ cup sliced mushrooms |
| ½ cup sliced water chestnuts | ¼ cup Parmesan cheese |
| | 1 cup crumbled soda crackers |

Place onion, celery, and green pepper in salted water and bring to a boil. Drain immediately.

Combine all other ingredients except the cheese and crackers.

Place in a shallow baking dish. Sprinkle top first with cheese and then with cracker bits.

Bake in a 325 oven about 25 minutes or until bubbly and brown on top. Serves 6.

Chicken Curry Broiled Pineapple Curry Condiments

CHICKEN CURRY

- | | |
|--------------------------------|-----------------------------|
| ¼ cup butter, margarine or oil | 2 Tbsps. currant jelly opt. |
| ½ cup finely chopped onion | ½ lemon rind, grated |
| 1 cup chopped apple | 2 Tbsps. currant jelly opt. |
| 5 Tbsps. flour | salt to taste |
| 1 Tbsp. curry powder | 2 cups cooked chicken |
| 2 qts. chicken stock | |

Heat fat in heavy sauce pan. Add onion and apple and cook until the mixture has a very delicate color. Do not brown.

Add flour and curry powder and stir until blended. Very slowly, add chicken stock. Stir until the mixture comes to a boil. Simmer for 30 minutes. Remove from heat and strain.

Add lemon juice, lemon rind, and jelly.

Salt to taste and add meat. Simmer only until meat is heated through.

Serve over fluffy rice with broiled pineapple slices and small bowls of shredded coconut, chutney, salted almonds, currants, and crisp bacon. Serves 4 to 6.

Shrimp, crab, lobster, or lamb may be substituted for the chicken.

Swiss Cheese Pie

Stuffed Tomato

SWISS CHEESE PIE

¼ lb. bacon, fried crisp	2 cups rich milk
1 unbaked 9" pie shell	4 eggs, slightly beaten
½ lb. Swiss cheese, grated	dash of salt
2-3 chopped green onions	dash of pepper
	dash of msg.
	dash of Worcestershire sauce

Crumble bacon and sprinkle in bottom of pie shell. Add cheese and onion to form another layer.

Combine remaining ingredients and pour into pie shell.

Bake in 400 oven for 15 minutes. Reduce heat to 325 and bake approximately 30 minutes more or until a knife pushed into the pie comes out clean.

Some bits of dark green onion top add color accent to this dish. Minced cooked ham may be substituted for the bacon. Serves 6.

Ham and Asparagus Roll

Fruit Slaw

HAM AND ASPARAGUS ROLL

4 slices cooked ham	1 cup milk
16 stalks cooked asparagus	1 lb. grated, processed cheese
	¼ tsp. Worcestershire sauce
fruit or sweet pickle juice	dash Tabasco sauce

Roll ham slices around asparagus stalks and secure with tooth-picks.

Place rolls in a baking pan and brush tops with juice. Bake in 400 oven until heated through. This takes only a few minutes for room temperature ingredients.

Heat milk in double boiler. Add grated cheese. Stir until well blended. Season with Worcestershire and Tabasco.

Serve sauce over ham rolls.

Ham and Broccoli Roll is a nice variation of this recipe. Substitute two shapely broccoli stalks for asparagus stalks. Roll ham slice around stems, leaving heads out at either end.

For quick lunches a substitute sauce may be made by enriching a can of mushroom soup with ½ cup grated cheese and thinning with milk to desired consistency.

Chicken Almond Chow Mein**Fluffy White Rice****Bread Sticks****CHICKEN ALMOND CHOW MEIN**

This is not a Chinese dish.

It is named after the chow mein vegetables it contains.

- | | |
|-----------------------------|----------------------------|
| 4 cups diced cooked chicken | 2 Tbsps. corn starch |
| 1 cup diced onion | 3 Tbsps. soy sauce |
| ¼ cup oil | |
| | 1 can chow mein vegetables |
| 1½ cups green pepper | 1 can water chestnuts opt. |
| 1½ cups bias cut celery | |
| | Fried noodles |
| 1 cup chicken broth | Sliced almonds |

Cook chicken and onion for a few minutes in oil. Do not brown. Add celery, which has been bias cut with knife held at an oblique angle, and green pepper. Cover and cook for a few minutes only. The vegetables must retain their crispness.

Heat chicken broth and thicken with corn starch. Add soy sauce.

Combine chicken mixture, thickened broth, chow mein vegetables, and water chestnuts, if used. Cook a few minutes to heat through.

Serve over white rice. Sprinkle each portion with fried noodles and sliced almonds. Serves 8.

Rice and Sausage Casserole**Waldorf Salad****RICE AND SAUSAGE CASSEROLE**

- | | |
|-----------------------------|-----------------------------|
| 1 lb. well seasoned sausage | 2 cups chicken broth |
| | ½ tsp. Worcestershire sauce |
| 2 heaping cups diced celery | 1 4 oz. can mushrooms |
| 1 large onion, diced | |
| | 1 cup grated cheddar cheese |
| 1 cup raw rice | |

Fry sausage in heavy skillet or sauce pan. Stir while cooking. Drain off excess grease and saute celery and onion.

Add rice, broth, Worcestershire sauce and mushrooms.

Place in casserole with a tight cover, sprinkle with grated cheese, and bake from 30 to 45 minutes in a medium (325) oven. Serves 6.

This freezes well.

Fresh Salmon Ring With Shrimp Newburg
Citrus Salad **Tavern Dressing**

SALMON RING

- | | |
|---|------------------------|
| 1 Tbsp. chopped pimento | 2 cups milk |
| 1 Tbsp. minced parsley | 4 eggs, beaten |
| | 1 tsp. salt |
| 2 cups cooked salmon in fairly large flakes | ½ cup bread crumbs |
| | 1 Tbsp. minced parsley |

Oil individual ring molds. Sprinkle oiled molds with pimento and 1 Tbsp. of minced parsley.

Arrange salmon flakes on the bottoms of the molds.

To the milk add eggs, salt, crumbs, and the remaining parsley. Fill molds with this blend.

Bake at 350 until firm. This takes about 20 minutes. If one large mold is used, bake for 30 minutes.

To make Shrimp Newburg substitute shrimp for the lobster in **Lobster Newburg** on page 21.

Fisherman's Delight

Hard Rolls

FISHERMAN'S DELIGHT

- | | |
|---|-------------------------------|
| 3 lbs. cubed lean beef; brisket chuck, or shank | 1 cup chopped green pepper |
| 8 cups water | ½ cup pearl barley |
| 3 cabbage leaves, chopped fine | salt to taste |
| 6 oz. can tomato paste | pepper to taste |
| 1 cup chopped celery | |
| 1 cup chopped carrot | ½ cup chopped parsley |
| 1 cup chopped onion | 1 cup cubed fresh tomato opt. |

Simmer together all ingredients except salt, pepper, parsley, and tomato for 5 to 6 hours.

When ready to serve, season with salt and pepper, add parsley and tomato, if used.

Serve in bowls along with hard crusty rolls or toasted French bread sprinkled with Parmesan cheese. Serves 6 to 8.

This is an ideal dish for a camping, skiing, fishing, or hunting trip. The ingredients are easy to prepare. The stew may be simmered over any kind of stove or over a camp fire.

Shrimp Wiggle in Bread Baskets

Green Grape Molded Salad

SHRIMP WIGGLE

4 Tbsps. margarine

4 Tbsps. flour

1 cup milk

1 cup cream

1 cup fresh or frozen peas

1 cup cooked shrimp

1 tsp. salt

$\frac{1}{8}$ tsp. pepper

1 tsp. msg.

1 tsp. celery salt

1 tsp. lemon juice

1 egg yolk, slightly beaten

Melt margarine in sauce pan over low heat. Add flour, stirring until smooth. Add milk and cream slowly, while continuing to stir.

Add peas and shrimp to heat while sauce is thickening.

Lower heat and just before serving add salt, pepper, msg., celery salt, and lemon juice and fold in egg yolk. Serves 4 to 6.

This is often served in **Salmon Ring** (P. 53).

Green Grape Molded Salad is a variation of **Molded Pineapple and Cottage Cheese Salad** on page 76.

BREAD BASKETS

sliced bread

butter for spreading

Parmesan cheese

sesame seeds

Each basket will require three slices of bread. Remove crusts and cut bread slices into rounds of equal diameter with a cookie cutter. With a smaller cutter (a 6 oz. frozen fruit juice can is the right size for this), remove the center from two-thirds of the rounds. Use one solid round and two rings for each basket.

Butter the solid rounds generously. Lay a ring firmly on top of each. Butter the rings and lay another ring on top of each. Butter all exposed surfaces.

Sprinkle with Parmesan cheese and sesame seeds and brown under broiler until golden color.

It takes a long time to prepare these. They may be cut and buttered several days before they are to be used and stored in the freezer.

Any creamed meat, seafood, or poultry served in Bread Baskets becomes regal fare.

Deluxe Chicken Casserole Tomato Filled With Pineapple Cubes

DELUXE CHICKEN CASSEROLE

- | | |
|-------------------------------|-----------------------------|
| 1½ cups cooked, diced chicken | ½ tsp. pepper |
| 2 tsps. finely chopped onion | 1 Tbsp. lemon juice |
| ½ cup chopped walnuts | ¾ cup mayonnaise |
| 1½ cups cooked rice | ¼ cup water |
| 1 can cream of chicken soup | 3 hard boiled eggs, sliced |
| ½ tsp. salt | |
| 1 cup sliced celery | 2 cups crushed potato chips |

In a large bowl mix all ingredients except mayonnaise, water, eggs, and potato chips. Combine mayonnaise and water. Add that and then gently fold in egg slices.

Place in a greased casserole and top with crushed potato chips. Bake 15 minutes in 400 oven or until mixture bubbles. Serves 6.

Tamale Pie

Cole Slaw

TAMALE PIE

- | | |
|------------------------|---|
| 1 cup chopped onion | 3 Tbsps. chili powder |
| 1 clove garlic, minced | 3 Tbsps. flour |
| 2 cups ground beef | 1½ cups whole kernel corn |
| ¼ cup salad oil | |
| 1 cup water | 1 cup ripe olives |
| 1 cup tomato sauce | |
| | ½ cup grated cheese, cheddar
or Parmesan |
| 2½ cups boiling water | |
| 1 tsp. salt | |
| 1 cup yellow corn meal | |

Fry onion, garlic, and meat in oil until brown. Add the single cup of water and tomato sauce. Boil 10 minutes.

To boiling water add salt. Slowly, while stirring, add corn meal. Continue to stir until mixture returns to a boil.

Mix chili powder and flour. Add enough water to make a paste and stir into boiling meat. Add corn.

Spread half the corn meal in the bottom of a 2 quart baking dish. Add the meat mixture and spread evenly. Spread olives over that and sprinkle with part of the cheese. Top with the remaining corn meal and then with the rest of the cheese.

Bake 25 minutes in a 400 oven. Serves 6.

Cheese Fondue

Avocado and Grapefruit Salad

CHEESE FONDUE

- | | |
|---|---|
| 10 slices light bread | 2 $\frac{2}{3}$ cups milk |
| butter for spreading | 1 tsp. salt |
| 2 $\frac{1}{2}$ tsps. prepared mustard | pepper to taste |
| $\frac{1}{2}$ lb. sharp cheddar cheese,
grated | dash cayenne |
| | $\frac{1}{2}$ tsp. Worcestershire sauce |
| | 4 eggs, slightly beaten |

Butter bread lightly. Spread mustard sparingly over butter. Cut bread into strips. In a casserole arrange alternate layers of bread and cheese. Save enough cheese for topping.

Combine remaining ingredients. Pour over bread and cheese. Top with the remainder of the cheese.

Place in refrigerator and let stand for several hours or preferably a whole day.

Place casserole in a pan of hot water and bake 1 hour in 350 oven. Test with a knife as for custard.

Serve with a crisp bacon strip garnish. Serves 6.

Stuffed Cabbage Rolls

Ambrosia Salad

STUFFED CABBAGE ROLLS

- | | |
|---------------------------------|--|
| 2 lb. head green cabbage | 1 tsp. salt |
| 1 lb. ground beef | $\frac{1}{2}$ tsp. pepper |
| 2 cups cooked rice | 1 tsp. Worcestershire sauce |
| $\frac{1}{2}$ cup chopped onion | canned tomato soup diluted
with water |
| 1 egg | shredded cheddar cheese |
| $\frac{1}{2}$ cup beef stock | |

Wilt cabbage by dropping in boiling water for a few minutes. Remove 16 leaves. If necessary cook leaves 3 minutes more to make them pliable. Remove the tough part of the leaves, particularly the coarse white rib.

Combine beef, rice, onion, egg, stock, salt, pepper, and Worcestershire sauce and blend well. Place $\frac{1}{3}$ cup of this filling in the center of each cabbage leaf. Fold the leaf sides over the filling. Roll up from the end. Arrange in a casserole in one layer with the fold side down.

Cover with diluted tomato soup. Top with shredded cheese. Cover and place in 375 oven. Bake 45 to 60 minutes. Uncover the last 15 minutes to glaze top. Serves 4 to 6.

Chicken Casserole Au Gratin**Melon Ring With Mixed Fruit****CHICKEN CASSEROLE AU GRATIN**

- | | |
|------------------------------|---------------------------|
| 4 cups chicken gravy | 1 Tbsp. minced onion |
| | 1 Tbsp. chopped pimento |
| 1 Tbsp. chopped green pepper | 2 oz. can mushrooms |
| 2 Tbsps. chopped celery | 1 cup grated Swiss cheese |
| 3 cups cooked chicken | grated Parmesan cheese |
| | buttered crumbs |

Make gravy according to directions for **Chicken Potpie** (P. 38).

Blanch celery and green pepper for 2 or 3 minutes in boiling salted water. Remove and drain well.

To gravy add green pepper, celery, chicken, onion, pimento, mushrooms, and Swiss cheese. Turn into casserole or patty shells. Top with Parmesan cheese and buttered crumbs (P. 42). Bake 20 to 25 minutes in 375 oven. Serves 6.

Stuffed Shrimp**Tossed Salad****Roquefort Dressing****STUFFED SHRIMP**

- | | |
|------------------------------|------------------------------|
| 10 large frozen shrimp | 1 lb. fresh or frozen crab |
| | 1 tsp. Worcestershire sauce |
| ¼ cup milk | ¼ tsp. salt |
| 1 egg, beaten | ⅛ tsp. pepper |
| ½ cup bread crumbs | dash of Tabasco |
| ½ tsp. paprika | 1 tsp. prepared mustard |
| | 2 Tbsps. mayonnaise |
| ½ green pepper, chopped fine | cubes from 2 slices of fresh |
| 1 medium onion, minced | white bread with crusts |
| ½ cup melted butter | removed |

Peel and devein shrimp, leaving tail shell on. Split shrimp down the back and press flat to spread butterfly fashion.

Combine milk and egg. Dip shrimp and roll in crumbs to which paprika has been added.

Saute onion and green pepper in 2 tablespoons of the butter. Combine all ingredients except shrimp and the remaining butter. Spread stuffing on the flattened shrimp. Baste with the rest of the butter.

Bake in a 400 oven 5 to 10 minutes or until brown. This serves only 2 or 3. For more servings, use multiples of this recipe.

Ham Newburg With Green Rice Ring

Cinnamon Apple Salad

HAM NEWBURG WITH GREEN RICE RING

- | | |
|----------------------------|-------------------------|
| 4 cups cream sauce (P. 21) | buttered crumbs (P. 42) |
| 1 Tbsp. sherry | grated Parmesan cheese |
| 2 cups cubed ham | |
| 1 cup mushrooms | |

Combine cream sauce, sherry, ham, and mushrooms.

Turn into casserole. Cover with crumbs and sprinkle with cheese. Bake in 325 oven 25 minutes.

If the Ham Newburg is to be served in the rice ring, omit the topping. If it is to be served with steamed, white rice, a tablespoon of chopped green pepper and a tablespoon of chopped green onion added to the cream sauce will make a more colorful dish.

GREEN RICE RING

- | | |
|-------------------------|-----------------------------------|
| 3 eggs | 2 cups cooked rice |
| 1 cup milk | 1 small onion, grated |
| $\frac{1}{4}$ tsp. salt | $\frac{3}{4}$ cup chopped parsley |
| | 1 cup grated cheddar cheese |
| | $\frac{1}{4}$ tsp. paprika |

Combine eggs, milk, and salt.

Add rice, onion, parsley, cheese, and paprika.

Turn into greased ring mold or casserole. Set in pan of hot water and bake for 30 minutes at 325.

Clam Fritters

Tartar Sauce

Tomato Filled Avocado

CLAM FRITTERS

- | | |
|----------------------------|---------------------------|
| 2 cups chopped fresh clams | $\frac{1}{2}$ tsp. salt |
| 4 soda crackers, crushed | $\frac{1}{8}$ tsp. pepper |
| 2 eggs, slightly beaten | $\frac{1}{2}$ tsp. msg. |

Combine all ingredients. Drop from a tablespoon onto griddle.

Fry over medium heat. Garnish with parsley and serve with tartar sauce. Serves 4.

Fresh salmon or crab may be substituted for the clams.

Chicken Loaf

Cranberry Filled Peach

CHICKEN LOAF

Turkey may be used instead of chicken

- | | |
|------------------------------|---------------------------------------|
| 1/2 cup butter | 4 cups diced cooked chicken |
| 3/4 cup flour | 4 cups Savory Dressing (P. 25) |
| 4 cups chicken broth (P. 66) | |
| or chicken concentrate and | chopped parsley |
| water | sliced almonds |
| 6 eggs, slightly beaten | |

Melt butter in sauce pan over medium heat. Add flour and stir until blended. Continue to stir while slowly adding chicken broth. Cook until thickened. Stir in slightly beaten eggs.

Place alternate layers of dressing and chicken in a casserole. Pour sauce over this, top with parsley and almonds, and bake at 350, 30 minutes. If there is any extra sauce, re-heat and serve with Chicken Loaf. Serves 8.

Ham Hawaiian

Toasted Sesame Bread

HAM HAWAIIAN

- | | |
|----------------------------|---------------------------------|
| #2 1/2 can chunk pineapple | 2 Tbsps. butter |
| 1 cup orange juice | 1 cup chopped onion |
| pinch of salt | 1 cup chopped celery |
| 1/4 cup sugar | 3 cups cooked ham in 1/2" cubes |
| 2 Tbsps. butter | |
| 1/2 tsp. curry powder | shredded coconut |
| 2 Tbsps. corn starch | toasted almonds |

Combine juice from pineapple, orange juice, salt, sugar, 2 Tbsps. butter, and curry powder. To the corn starch add enough juice to make a thin paste. Blend with the other mixture. Bring to a boil over medium heat stirring constantly until thickened.

Melt the remaining butter in a large pan. Saute pepper, onion, and celery lightly so there is no loss of color or crispness. Add ham and pineapple and heat through. Add the hot sauce.

Serve over fluffy white rice. Top each serving with shredded coconut and toasted almonds. Serves 6.

Sesame Bread is simply French bread buttered, toasted and sprinkled with sesame seeds.

More

Jellied Peach Salad

MORE

½ lb. ground pork	1 chopped pimento
½ lb. ground beef	1 tsp. chili powder opt.
1 chopped onion	1 tsp. salt
1 cup tomatoes	¼ tsp. pepper
2 cups cooked noodles or macaroni	crushed potato chips
1 cup cooked peas	Parmesan cheese

Mix beef and pork. Saute in frying pan until lightly brown. Add onion and cook until light yellow. Add tomatoes. Simmer 3 minutes. Add remaining ingredients and blend.

Pour into casserole; top with potato chips and cheese. Bake 45 minutes in 350 oven. Serves 6.

Chicken Fondue

Royal Anne Salad Cherries

CHICKEN FONDUE

1 large onion, chopped	10 eggs
1 cup chopped celery	1½ qts. milk
1 cube margarine or butter	1 tsp. salt
2 tsps. sage	½ tsp. pepper
4 cups bread in small bits	chopped parsley
1 cooked, boned chicken	chopped pimento

Slightly saute onion and celery in margarine or butter. Add bread bits, sage, and chicken. (This latter may be prepared according to the Chicken and Broth recipe on page 66). Place in a baking pan.

Beat eggs. Combine with milk, salt, and pepper. Pour this over ingredients in the baking pan. Sprinkle with chopped parsley and pimento. Let set in refrigerator several hours or overnight.

Place baking dish in a pan of hot water. Bake 1 hour in a 350 oven. When done this dish has the smooth, creamy texture of good custard. Serves 10.

French Fried Tenderloin Cubes Mushrooms With Patty Shells Sliced Tomatoes

FRENCH FRIED TENDERLOIN CUBES

1 lb. beef tenderloin soy sauce
 flour

Cut tenderloin in inch cubes or in half inch strips about two inches long. Dip in soy sauce then roll in flour.

Fry in deep hot fat for about 2 minutes.

For another light luncheon, serve this over rice or toast with a simple salad. Also it is delicious with **Wild Rice With Creamed Mushrooms** on page 125.

MUSHROOMS WITH PATTY SHELLS

1 cup rich cream sauce (P. 21) Parmesan cheese
1 cup mushrooms paprika
1 Tbsp. sherry

Add mushrooms to cream sauce to heat through as sauce thickens. Add sherry.

Fill small patty shells, sprinkle with Parmesan cheese and paprika, and place under broiler for a few minutes until golden brown.

For a dainty, delicately flavored summer luncheon, serve this with a mousse, **Ham Mousse**, **Chicken Almond Mousse** (P. 64), or **Orange Mousse** (P. 77).

Creamed Tuna a la King in Cheese Puff Asparagus Salad

CREAMED TUNA A LA KING

2 cups cream sauce (P. 21) 3 hard-boiled eggs, chopped
1 cup flaked tuna 1 cup mushrooms, drained

To cream sauce add tuna, eggs, and mushrooms. Cook only until heated through.

Serve as filling for **Cheese Puff Shells** (P. 112). Serves 4.

This may be served in **Green Rice Ring** (P. 58) or sprinkled with minced parsley and served over toast or rice. Crab, shrimp, lobster, or a combination of seafoods may be substituted for the tuna.

Broiled Avocado With Shrimp Orange and Sweet Onion Ring Salad

BROILED AVOCADO WITH SHRIMP

2 avocados	¼ tsp. salt
4½ oz. can deveined shrimp	⅛ tsp. cayenne pepper
1 Tbsp. lemon juice	¼ cup bread crumbs

Peel avocados, cut in half, and remove seeds. Use 1 avocado half for each serving. Brush each with lemon juice. Fill with shrimp. Cover with Hollandaise Sauce.

Combine salt, cayenne, and crumbs and sprinkle over filled avocados. Place under broiler for a few minutes to warm sauce.

Crab or lobster may be substituted for the shrimp.

HOLLANDAISE SAUCE (Blender Formula)

3 large egg yolks	1 Tbsp. lemon juice, heated
¼ cup boiling water	½ cup melted butter

Place egg yolks, boiling water, and lemon juice together in blender. Blend. Slowly add melted butter while continuing to blend. Sauce may be prepared ahead and rewarmed over simmering water.

If no blender is available, see page 32 for a hand mixed formula or page 22 for **Mock Hollandaise Sauce**.

Toasted Tuna Rolls Mixed Fruit Salad Honey French Dressing

TOASTED TUNA ROLLS

Trim crusts from fresh, white bread. Roll thin with a rolling pin. Spread generously with mashed tuna fish thinned to spreading consistency with mayonnaise. Roll like a jelly roll. Secure with skewers.

Place in a buttered baking dish with the cut side down. Brush with melted butter. Toast in a 425 oven until golden brown. To serve spoon cheese sauce over rolls.

CHEESE SAUCE

1 cup milk	¼ tsp. Worcestershire sauce
1 lb. grated, processed cheese	dash of Tabasco

Heat milk in double boiler. Add cheese. Stir until well blended. Season with Worcestershire Sauce and Tabasco.

Crab Fondue

Tomato Aspic

CRAB FONDUE

½ cup chopped celery	3 cups milk
½ cup green pepper, chopped fine	4 beaten eggs
8 slices bread	½ tsp. salt
2 cups crab meat	1 cup canned mushroom soup
1 yellow onion, chopped	grated cheese
½ cup mayonnaise	paprika

Cook celery and green onion 10 minutes in salted water. Drain.

Place 4 slices of the bread on the bottom of a baking dish. Mix crab, onion, mayonnaise, celery, and green pepper and spread over bread. Lay the rest of the bread over the crab mixture.

Combine milk, eggs, and salt and pour over other ingredients. Cover and place in refrigerator overnight or for several hours.

Place in a pan of water in a 325 oven for 15 minutes. Spread mushroom soup (undiluted) over the top and sprinkle with cheese. Bake another hour or until golden brown. Serves 6.

Deviled Crab

Tossed Salad

Fleur-de-Lis Dressing

DEVILED CRAB

This has been a Pine Tavern favorite for many years

2 Tbsps. butter	2 Tbsps. sherry
2 small onions, chopped	2 cups crab meat
½ cup mushrooms, chopped	1 Tbsp. chopped parsley
1 cup liquid from mushrooms plus water or milk	buttered crumbs (P. 42)
2 Tbsps. flour	

Melt butter in a large frying pan. Add onion and mushrooms and cook a few minutes over medium heat.

Add flour. Stir until smooth. Slowly add liquid, sherry, crab, and parsley. Turn down heat and cook gently for a minute or two.

Pour into buttered casserole. Cover with buttered crumbs. Bake in a 350 oven 25 minutes or until brown. Serves 4.

This is attractive served in a red crab shell, garnished with a large sprig of parsley.

Chicken Almond Mousse Lemon Slices Fresh Strawberries

CHICKEN ALMOND MOUSSE

- | | |
|--------------------------|---|
| 1½ Tbsps. gelatin | 3 egg yolks |
| ¼ cup cold chicken stock | ½ cup blanched almonds,
chopped fine |
| 2¾ cups chicken stock | 3 cups cold chopped chicken |
| 1 tsp. salt | |
| ½ tsp. pepper | 1 cup heavy cream, whipped |
| ⅓ tsp. paprika | |

Soak gelatin in cold chicken stock.

Heat remaining stock in top of double boiler with salt, pepper, and paprika.

Stir a little hot stock into egg yolks. Add to stock in double boiler and mix well. Stir and cook over hot water until smooth and thick. Blend in softened gelatin and let cool.

When gel is partially set, fold in almonds, and chicken.

Finally, fold in whipped cream. Turn into mold to set.

Serve on a bed of salad greens. Garnish with lemon slices and fresh fruit. Serves 6.

Ham Mousse

Stuffed Eggs

Sliced Tomatoes

HAM MOUSSE

- | | |
|----------------------------|------------------------------|
| 1 Tbsp. gelatin | ¼ cup chopped green pepper |
| ¼ cup cold water | 1 Tbsp. chopped parsley |
| ½ cup mayonnaise | 1 cup cream, whipped |
| 2½ cups chopped cooked ham | Stuffed Eggs (P. 120) |
| ½ cup chopped celery | tomato slices |

Soften gelatin in cold water. Place in bowl over a pan of hot water to dissolve.

Add gelatin to mayonnaise.

Combine ham, celery, green pepper, and parsley. Blend with mayonnaise.

Fold in whipped cream.

Turn into oiled mold and chill in refrigerator. Serve garnished with stuffed eggs and tomato slices, plain or marinated in **Tavern Dressing** (P. 86). Serves 6.

SOUPS AND SANDWICHES

Delicious soups can be made from stock or from a base of commercially canned soup. Both kinds are included in this section along with a number of sandwiches, some which have been long time Pine Tavern favorites and some which are fairly new and unusual.

The addition of a soup course and a dessert will convert most of the suggested luncheons in Section II into nutritious and satisfying dinners. A bowl of soup or a sandwich or both along with a small salad will make an agreeable quick lunch.

TOMATO BOUILLON

2 cups tomato juice	dash of sauterne
1 can chicken consomme	salt to taste
bayleaf opt.	pepper to taste

Combine juice and consomme. Add bayleaf, if used. Heat slowly to a boil. Remove bayleaf, add sauterne, if desired, and correct seasoning with salt and pepper.

Serve with a thin slice of lemon floated on top. Accompany with Cheese Crisps.

CHEESE CRISPS

Remove crusts from slices of white bread. Spread with butter and grated, sharp, cheddar cheese. Cut each slice in three strips. Sprinkle with poppy or sesame seeds. Toast in 375 oven until light brown.

LOBSTER AND CRAB BISQUE

1 can tomato soup	1 cup crab meat
1 can pea soup	1 small can lobster
1 soup can of milk	
	3 Tbsps. sherry (amount opt.)

Blend soups and milk in top of double boiler. Add crab and lobster. Finally, add sherry. If the bisque is too thick, add more milk.

Place 2 or 3 pieces of lobster meat in each serving. Serves 4.

CREAM OF ONION SOUP

- | | |
|-----------------|-------------------------------|
| 5 cups milk | salt to taste (about 2 tsps.) |
| 1 cup cream | dash of nutmeg |
| | 1 tsp. chicken concentrate |
| 2 Tbsps. butter | |
| 3 large onions | |

Heat milk and cream in double boiler.

Melt butter in sauce pan. Slice onions very thin and braise but do not brown in butter.

Add milk and cream. Season with salt, nutmeg, and chicken concentrate.

CREAM OF POTATO SOUP

- | | |
|------------------------------|---------------------|
| 2 cups diced raw potatoes | 6 cups rich milk |
| 2 cups chicken stock (below) | salt to taste |
| | pepper to taste |
| 2 strips bacon, diced | dash nutmeg or mace |
| ¼ onion, chopped | |

Boil potatoes in chicken stock until done.

Saute bacon and onion together. Add potatoes, chicken stock, and milk. Cook until heated through. Add seasonings.

Cream of Clam Soup is made by adding one or two cans of clams.

CHICKEN AND BROTH

- | | |
|-------------------------------|----------------------------------|
| 1 medium stewing (6 lbs.) hen | 1 or 2 carrots, coarsely chopped |
| salt to taste | 1 or 2 stalks celery including |
| pepper to taste | tops, coarsely chopped |

Place chicken in heavy kettle. Cover with water. Add remaining ingredients. Simmer slowly over low heat or in slow oven for several hours or until meat can be easily removed from bones.

Remove chicken. As soon as broth is cool enough to handle, strain and place in refrigerator. When cold, remove cake of fat from top.

The chicken may be used for chicken casserole dishes, stuffed peppers, sandwiches or any recipe calling for cooked chicken.

The broth is suitable for any recipe requiring chicken stock.

CHICKEN VEGETABLE SOUP

1 cup minced vegetables 1 cup milk
1 cup chicken broth 1½ Tbsps. flour

Mince very fine carrot, onion, and celery. Cook in chicken broth.

Add milk. To the flour add enough water to make a thin paste. Add to liquid and stir until slightly thickened. Season with salt and pepper.

Here is a quick way to make this kind of soup. Cook the vegetables in water. Drain; use vegetable water as part of the liquid to dilute a mixture of canned cream of chicken and canned cream of celery soup. Add additional water required. Add cooked vegetables to mixed soup and bring to a boil.

VEGETABLE SOUP

4 qts. soup stock 1 cup coarsely chopped celery
1 cup coarsely chopped carrot ½ cup barley
1 cup coarsely chopped onion
½ cup chopped parsley ½ cup chopped cabbage leaves

To clear soup stock add carrot, onion, parsley, celery, and barley. Simmer slowly an hour or two or until vegetables are tender. Cooking time will depend on the size of the vegetable pieces.

Shortly before serving, correct the seasoning and add the cabbage. Cook for a few minutes longer.

If rice is preferred to barley, add when vegetables are half done.

BEEF STOCK

10 lbs. or more beef bones, 5-6 peppercorns
 including marrow bones msg.
1-2 onions salt
1-2 carrots 1-2 chili peppers
1-2 stalks celery
 ½ cup parsley

There should be some meat adhering to the bones. Place bones in a large kettle and cover with water. Bring to a boil. Pour water off and rinse bones and kettle with cold water.

For brown stock, brown part of the rinsed bones in a 400 oven.

Return bones to kettle, re-cover with water, and add vegetables cut in fairly large pieces. Add seasonings. Simmer for several hours or overnight in slow oven or over low heat. Let cool, strain, and refrigerate. When cold, remove fat cake.

REUBEN SANDWICH

For each sandwich use 2 slices of hearth baked pumpernickel bread. Spread both slices with relish sandwich spread. Spread with sliced corned beef sprinkled generously with sauerkraut and topped with a slice of Swiss cheese. Butter the outside and grill.

Serve with applesauce and a dill pickle.

Ham may be used instead of corned beef.

ROYAL SANDWICH

This is made like a Reuben Sandwich with white, hearth baked, French type bread, sliced turkey and well drained **Cole Slaw** (P. 71). Serve with **Cranberry Sauce** or **Cranberry Relish** (P. 29).

HAM SALAD SANDWICH

1 cup chopped, cooked ham	½ cup chopped celery
¼ cup chopped sweet pickle	½ cup mayonnaise

Blend well. Serve on favorite bread with **Potato Salad** (P. 123).

Chicken Salad Sandwich is the same with chopped chicken instead of ham. It is delicious with any fruit salad.

CHOPPED TURKEY SANDWICH

4 cups coarsely chopped turkey	salt to taste
1 cup Miracle Whip	pepper to taste

Blend ingredients well. Butter bread. Spread generously with sandwich spread and grill. This with **Frozen Fruit Salad** (P. 77) is a favorite light luncheon combination.

CHOPPED BEEF SANDWICH

2 cups chopped cold roast	1 tsp. Worcestershire sauce
2 Tbsps. chopped green onion	few drops Tabasco
1 tsp. salt	1 cup mayonnaise
1 Tbsp. horse-radish	¼ tsp. black pepper

Combine all ingredients. For each sandwich butter both sides of each slice of French Bread. Spread with filling and grill. Serve with a cup of soup.

Chopped Pork Sandwich is the same with pork used instead of beef. This is good with hot **Tomato Juice Cocktail** (P. 26).

BROILED CRAB SANDWICH

- | | |
|---------------------------|--------------------------------|
| 6 hamburger buns | 1 center stalk celery, chopped |
| | salt to taste |
| 2 cups crab meat | pepper to taste |
| ½ cup mayonnaise | |
| 2-3 green onions, chopped | 6 slices bacon |
| | 6 slices process cheese |

Cut buns in half and toast.

Combine crab, mayonnaise, onion, celery, salt, and pepper. Spread on bottom halves of buns.

Cut bacon strips in half and partially cook. Top each spread bun with a slice of cheese and over that place 2 pieces of bacon. Broil 3 or 4 minutes until bacon is cooked.

SHRIMP SANDWICH

- | | |
|---------------------|------------------------------|
| 3 oz. cream cheese | 1 cup chopped, cooked shrimp |
| 2 Tbsps. mayonnaise | ¼ cup chopped celery |
| 1 Tbsp. catsup | 1 tsp. finely minced onion |
| 1 tsp. mustard | dash garlic salt |

Soften cream cheese. Combine all ingredients. Makes 1 cup filling. Tasty for party sandwiches served with **Orange Gelatin Salad** (P. 78).

MINCED EGG SANDWICH

- | | |
|---------------------------|----------------|
| 8 large, hard boiled eggs | ¼ tsp. pepper |
| ¼ cup mayonnaise | 1 tsp. mustard |
| 1 tsp. salt | |

Chop eggs. Blend well with other ingredients. Makes 8 sandwiches. Serve as an open-faced sandwich on rye bread with **Shrimp Salad** (P. 73).

PEANUT APPLE SANDWICH

- | | |
|-----------------------------|---------------------------------|
| 6 slices crisp cooked bacon | 1 tsp. lemon juice |
| ½ cup chunk peanut butter | ½ cup peeled, diced, tart apple |
| 2 Tbsps. mayonnaise | |

Crumble bacon. Combine all ingredients. Makes 1 cup of filling. Children like this.

SALADS AND SALAD DRESSINGS

Salads, along with their dressings and garnishes, are among the prettiest of foods. They supply not only nutrients, flavor, and texture to meals but also gay spots of color that quicken the spirit as well as the appetite.

Salad ingredients, even lettuce cups and parsley sprigs, should be selected as carefully and treated as respectfully as fine steaks.

TOSSED GREEN SALAD

There is no single formula for green salads. Pine Tavern tossed salad is usually a combination of head lettuce, romaine, endive, and, when available, butter lettuce, red leaf lettuce, watercress or fresh, raw spinach. A small amount of chopped celery and green onion, grated carrot, and sliced radish may be included. These are tossed together and served with a variety of dressings (P: 86-87) and garnishes.

Among the many garnishes for green salads are: slices of cucumber, tomato, egg, avocado, or orange; citrus segments; artichoke hearts; pimento strips; rose bud beets; bacon curls; carrot curls; radish roses; and pickles and olives of all kinds.

Quick and easy to prepare are simple salads of tomato, cucumber, or avocado slices, citrus segments or artichoke hearts. Arrange on beds of greens. Dress and garnish as desired.

ASPARAGUS SALAD

4-6 spears chilled cooked	1 cup mayonnaise
asparagus per serving	1 tsp. mustard
1 lettuce bed per serving	grated egg
	pimento strips

Make an attractive arrangement of asparagus spears on lettuce beds. Dress with mayonnaise that has been blended with mustard. Garnish with grated hard boiled egg and pimento strips.

MACEDOINE SALAD

- | | |
|------------------------------|--------------------------|
| 1 cup cooked peas | salt to taste |
| 1 cup cooked diced carrots | pepper to taste |
| 1 cup cooked cut green beans | salad herbs to taste |
| 1 cup diced raw celery | |
| ½ cup chopped green onion | 1 cup cooked diced beets |
| | chopped egg |
| | mayonnaise |

Tavern Dressing (P. 86)

Marinate peas, carrots, beans, celery, and onion in dressing for about half an hour. Drain carefully and well to remove excess marinade. Add seasonings.

Serve on lettuce. Garnish with diced beets, chopped egg, and top with a dab of mayonnaise.

COLE SLAW

- | | |
|-------------------------------|---------------------|
| 4 cups chopped cabbage | ½ cup sugar |
| 2 Tbsps. chopped green onion | ½ cup mayonnaise |
| 2 Tbsps. chopped green pepper | ½ cup white vinegar |
| | ¼ tsp. mustard |
| | salt to taste |

Combine cabbage, green onion, and green pepper. Combine the remaining ingredients and just before serving mix with the vegetables.

PERFECTION SALAD

- | | |
|-------------------------|------------------------------|
| 1 package lemon gelatin | 1 Tbsp. chopped pimento |
| | 1 Tbsp. chopped green pepper |
| 1 cup chopped cabbage | 2 Tbsps. chopped chives |
| ½ cup chopped celery | |
| ½ cup chopped cucumber | ½ cup mayonnaise |
| | ½ cup sour cream |

Dissolve gelatin according to directions on the package. Let cool.

When gel begins to set, add vegetables. Turn into oiled mold or individual molds. Dress with blended mayonnaise and sour cream, or **Sour Cream Dressing** (P. 85).

Green Cabbage Salad is this same recipe made with lime gelatin and with the pimento omitted.

BEET SOUR CREAM ASPIC

- | | |
|-------------------------------------|------------------------------|
| #303 can julienne or
diced beets | ¾ cup sour cream |
| 1 package lemon gelatin | 2 Tbsps. minced green onions |
| ¼ cup cider or wine vinegar | ¼ cup chopped celery opt. |
| dash of salt | |
| 2 Tbsps. prepared horse-radish | |

Drain beets. To liquid add enough water to make a cup. Heat, add gelatin, and stir until dissolved.

Stir in vinegar, salt, and horse-radish. Cool until thickened but not set.

• Add sour cream. Blend gently until smooth.

• Add beets, onion, and celery, if used. Turn into mold. Chill until set. Serve on lettuce. Serves 6. Good with chicken or fish.

TOMATO ASPIC

- | | |
|-----------------------------|-----------------------------------|
| 2 packages lemon gelatin | dash white pepper |
| 2 cups hot tomato juice | ¼ tsp. salt |
| 2 cups cold tomato juice | |
| 2 Tbsps. lemon juice | 1 cup chopped celery |
| dash of tabasco | ¼ cup sliced stuffed green olives |
| 1 tsp. Worcestershire sauce | ½ cup sliced cucumbers, diced |
| | 2 Tbsps. chopped green onions |

Add gelatin to hot tomato juice. When completely dissolved, add cold tomato juice, lemon juice, tabasco, Worcestershire, salt, and pepper.

When gel begins to set, add the rest of the ingredients. Turn into oiled mold. Serve on lettuce with dot of mayonnaise and parsley garnish. This may be made in a ring mold and filled with **Cole Slaw** (P. 71).

MOLDED SUNSHINE SALAD

- | | |
|-------------------------|-------------------------------|
| 1 package lemon gelatin | ½ cup sliced cucumbers, diced |
| 1 cup crushed pineapple | ¼ cup sliced almonds |
| ½ cup grated carrots | ½ cup chopped celery |

Dissolve gelatin according to directions on the package. Cool.

When gel begins to set, add the remaining ingredients. Turn into oiled mold.

Serve on lettuce, dot with mayonnaise, and garnish with parsley.

MOLDED CRAB SALAD

1 Tbsp. gelatin	1 cup crab
¼ cup cold water	2 hard boiled eggs, sliced
¼ cup boiling water	2 Tbsps. chopped sweet pickle
	½ cup chopped celery
1 cup mayonnaise	grated onion to taste
1 Tbsp. lemon juice	salt to taste

Soften gelatin in cold water. Add boiling water and stir until dissolved.

Blend with mayonnaise and lemon juice.

Combine crab, egg, pickle, celery, onion, and salt. Fold into mayonnaise.

Turn into oiled mold and chill until set.

Serve with **Green Goddess Dressing** (P. 87) and crisp vegetable relishes. Serves 4.

SHRIMP SALAD

½ cup thinly sliced green onions	1 cup mayonnaise
4 cups shredded cabbage	1 tsp. mustard
1 cup diced celery	1 tsp. horse-radish
½ cup diced green pepper	1 tsp. salt
3 diced hard boiled eggs	2 Tbsps. white vinegar
1 cup shrimp	2 drops Tabasco

Lightly combine vegetables, eggs, and shrimp. Blend the remaining ingredients. Mix the two combinations.

Serve on lettuce; garnish with parsley and a tomato slice. Shrimp salad makes a nice filling for a ring molded aspic, a tomato, or avocado half.

STUFFED TOMATO

Select shapely medium large tomatoes and peel. Remove top and hollow out interior. Combine diced tomato, cucumber, celery, and green onion. Season with salt and pepper to taste and bind with mayonnaise. Use to fill tomato shells.

Garnish with grated hard boiled egg and chopped parsley.

A tomato shell may be filled with cole slaw, shrimp salad, or almost any vegetable or seafood combination.

CRAB LOUIS

lettuce leaves	slice of lemon
½ cup shredded lettuce	slice of tomato
¼ cup Thousand Island Dressing (P. 87) or mayonnaise	slice of hard boiled egg
¼ cup crab meat	parsley sprig
4 crab legs	slice of pickle
	black olive

Make a bed of shapely lettuce leaves. Line with shredded lettuce. Spread about half the dressing over the shredded lettuce. Arrange the crab meat on the dressing and pour the remaining dressing over it. Use the remaining ingredients, including the crab legs, to garnish the top of the salad. More dressing may be desired.

CRAB FILLED AVOCADO SALAD

½ avocado per serving	tomato wedges
lemon juice	pickles
1 lettuce bed per serving	olives
4 crab legs per serving	parsley sprigs

Avocados may be peeled or unpeeled. Unless salad is to be served immediately, dip avocado halves in lemon juice to prevent discoloration.

Place avocados on lettuce beds and garnish with crab legs, tomato wedges, pickles, olives, and parsley sprigs.

Shrimp may be substituted for the crab. Serve with **Green Goddess Dressing** (P. 87).

TOMATO AND CRAB SALAD

1 medium tomato per serving	crab legs
1 lettuce bed per serving	sliced hard boiled egg
salt	olives
pepper	pickle slices
crab meat	parsley

Peel tomatoes, chill, and flower. This is done by making three diameter cuts across the tomatoes. Spread so that "petals" are apparent.

Place tomatoes on lettuce beds and sprinkle with salt and pepper. Fill with crab meat. Garnish with crab legs, egg slices, olives, pickle slices, and parsley sprigs.

Serve with **Green Goddess** or **Roquefort Dressing** (P. 87).

CINNAMON APPLE SALAD

3 cups boiling water	8 oz. package cream cheese
$\frac{3}{4}$ cup red cinnamon candy	$\frac{1}{2}$ cup mayonnaise
2 packages lemon gelatin	$\frac{3}{4}$ cup chopped celery
$1\frac{1}{2}$ cups tart applesauce	$\frac{3}{4}$ cup chopped nuts

To boiling water add candy and stir until dissolved. Add gelatin. Stir until it is dissolved. Then stir in applesauce.

When gel has begun to set pour half of it into a 9x12 pan. Combine remaining ingredients. Spread over gel. Pour the remaining gel over the filling to make a top layer. Refrigerate until set.

Serve on crisp lettuce. Serves 8.

Superb with pork and ham.

AMBROSIA SALAD

1 cup canned pineapple chunks	1 cup miniature marshmallows
1 cup canned mandarin oranges	$\frac{1}{4}$ cup sliced maraschino cherries
1 cup grated coconut	1 cup sour cream

Combine all ingredients. Turn into mold or square pan. Chill for 24 hours before serving. Serve on lettuce. No dressing is needed.

FRUIT SOUFFLE SALAD

2 packages lime gelatin	$\frac{1}{4}$ cup blanched almonds
	$\frac{1}{2}$ cup chopped celery
1 cup mayonnaise	$\frac{1}{2}$ cup fresh seeded grapes
1 cup crushed pineapple	
	$\frac{1}{2}$ cup sliced maraschino cherries

Dissolve gelatin according to directions. When it begins to get syrupy, place bowl in a pan of cracked ice and beat, preferably with an electric mixer, until frothy.

Fold in mayonnaise, pineapple, grapes, almonds, and celery.

Last of all, fold in cherries.

Turn into mold. Serve on lettuce. No dressing is needed.

MOLDED PINEAPPLE AND COTTAGE CHEESE SALAD

- | | |
|--------------------------|-----------------------------|
| 2 cups diced pineapple | ½ cup green seedless grapes |
| 2 packages lemon gelatin | 1 cup cottage cheese |
| 4 Tbsps. sugar | |
| ½ tsp. salt | |
| 4 Tbsps. lemon juice | |

Combine juice from pineapple, lemon juice, and enough water to make 4 cups. Heat and add gelatin, sugar, and salt. Stir until all particles are dissolved. Let stand.

When gelatin begins to set, fold in drained pineapple, grapes, and cottage cheese. Turn into pan or mold and refrigerate until set. Serve on lettuce garnished with a tomato slice. Serves 8.

Cream cheese molded into marble sized balls may be substituted for the cottage cheese. This is called **Green Grape Molded Salad**.

JELLIED PEACH SALAD

- | | |
|--------------------------|--------------------|
| 1 box strawberry gelatin | cream cheese balls |
| #2½ can peach halves | |

Dissolve gelatin in peach syrup with enough added water to make 2 cups. Arrange peach halves cut side down in a shallow pan. Pour gelatin over them. Cool and refrigerate until set.

To serve, cut in squares so that each square contains a peach half. Garnish with little balls of cream cheese rolled in chopped parsley or chopped nuts.

STRAWBERRY MOLDED SALAD

- | | |
|---------------------------------------|----------------------------|
| 1 package frozen strawberries | 3 oz. package cream cheese |
| 1 package raspberry or cherry gelatin | |
| 1 tsp. lemon juice | |
| pinch of salt | |

Defrost berries and drain thoroughly. Combine berry juice, lemon juice, and salt. Add enough water to make 2 cups, heat, and dissolve gelatin in this. Let stand.

Mold cream cheese into balls the size of small marbles.

When gel is partially set, fold in berries and cheese balls. Turn into mold. Refrigerate until set. Serve on lettuce with a dot of mayonnaise. Serves 6. Very good with chicken.

ORANGE MOUSSE

- | | |
|---------------------------------|----------------------------|
| 2 cups orange juice | 1 cup chopped celery |
| 2 packages lemon gelatin | 1 cup chopped black olives |
| 8 oz. cream cheese | 1 cup whipping cream |
| ½ cup half-and-half or top milk | |

Heat orange juice. Add gelatin and stir until dissolved. Let stand until thickened but not set.

Blend cream cheese and half-and-half until smooth. Blend in celery and olives.

Whip cream. When gel is partly set, fold it in. Turn into mold to set. Serve on lettuce. Serves 8.

Orange Mousse served with **Shrimp Salad** (P. 73) **Stuffed Eggs** (P. 120), hot rolls (P. 115), and a beverage makes a delicate yet substantial cold plate luncheon.

FROZEN FRUIT SALAD

- | | |
|---------------------------------|----------------------------------|
| 1 Tbsp. gelatin | 1 cup diced pears |
| ¼ cup cold water or fruit juice | 1 cup diced peaches |
| 2 cups fruit juice, heated | 1 cup green grapes |
| | ¼ cup sliced maraschino cherries |
| 1 8 oz. package cream cheese | |
| | 1 cup whipped cream |
| 1 cup diced pineapple | maraschino cherry juice |

Soften gelatin in the cold water or fruit juice. Add the heated fruit juice. Stir until gelatin is dissolved.

When the gel is cool and has begun to set, add softened cream cheese and fruit. Fold in whipped cream along with enough maraschino cherry juice to color the salad a delicate pink.

Place in oiled molds or oiled paper cups and freeze. After the salad has frozen, cover the exposed surface with waxed paper. If the salad is to be stored for later use, cover the exposed surface with foil or some other air-tight material.

Salads should be removed from the freezer at least 30 minutes before serving. Serve on lettuce. No dressing needed. Serves 8.

Any juice or fruit except banana or fresh pineapple may be substituted for those listed above.

This is delicious with chicken or turkey.

APRICOT MOLDED SALAD

- | | |
|------------------------------|-------------------------|
| 6 oz. (1 cup) dried apricots | 1 box orange gelatin |
| 1 cup water | 1 box lemon gelatin |
| ½ cup sugar | |
| | 1 cup crushed pineapple |
| | ½ lb. cream cheese |

Combine water (use 2 cups if fruit is to be pureed by hand), apricots, and sugar. Boil until apricots are soft. Puree; use blender, if available, or rub through sieve.

Prepare gelatin according to directions but use pineapple juice and pureed apricots for part of the required liquid. Pour half into a mold. Let set until jelly like.

Combine well drained pineapple and softened cream cheese. Spread over gel in mold. Pour remaining gel into mold. Let set.

To serve, unmold on lettuce greens and garnish with **Frosted Grapes**.

Frost grapes by dipping in egg white slightly beaten, draining, rolling in granulated sugar and letting dry.

ORANGE GELATIN SALAD

- | | |
|--------------------------|-----------------------------|
| 2 cups orange juice | 11 oz. can mandarin oranges |
| 1 package orange gelatin | |

Heat orange juice. Add gelatin. Stir until dissolved. When cool and partially set add drained orange sections. Refrigerate until set.

Serve on lettuce. Dress with **Orange Salad Dressing** (P. 85) or the very similar **Celery Seed Dressing** (P. 85).

MOLDED CRANBERRY SALAD

- | | |
|--|-------------------------|
| 1 package lemon gelatin | 1 cup diced celery |
| 2 cups Cranberry Relish (P. 29) | ½ cup chopped nut meats |

Dissolve gelatin according to directions on the package. Let cool. When gel begins to set, fold in cranberry relish, celery, and nut meats. Turn into oiled mold.

Serve on lettuce and garnish with a dot of mayonnaise.

MIXED FRUIT SALAD

Peaches, pears, pineapples, bananas, apples, melon balls, grapes, and berries combine well. Fruit salads need never become monotonous, particularly, if fresh fruits in season are utilized alone or in combination with canned or frozen products. Defrost frozen fruits.

Select 3 or 4 fruits including, if available, 1 or more in season. Cut in pieces of uniform size. Drain canned, defrosted, or very juicy fruits. Use soft fruits such as berries for garnishes.

Line bowl with greens or make individual lettuce beds. Arrange fruit, top with dressing of your choice, and add, if desired, a colorful garnish. Berries; grapes, plain or frosted (P. 78); pink grapefruit segments; cream cheese balls rolled in paprika or minced parsley; mint sprigs; avocado balls; and maraschino cherries are among the many things that may be used. Fruit salad dressings are on pages 83-85.

FRUIT AND COTTAGE CHEESE

Place a mound of cottage cheese on a bed of crisp greens. Arrange fruit around it. Serve with a bowl of dressing (P. 83-85).

For a more colorful plate, use sherbet instead of cottage cheese. Dieters like either of these served as light luncheon entrees.

Less elaborate is a single fruit served with a mound of cottage cheese. Fill a pear or peach half or pineapple ring with cottage cheese and top with dressing or a cherry.

MELON RING

Cut in rings (or wedges) any of the golden melons: cantaloupe, Spear, Persian, Crenshaw; or the pale green honeydews or casabas. Place on bed of greens, fill with mixed fruit (see **Mixed Fruit Salad** above), and dress or garnish as desired.

SIMPLE FRUIT SALADS

Simple combinations make attractive and tasty salads. **Fresh Pear Salad** is half a pear dipped in fruit juice, topped with **Ginger Dressing**, and served on a lettuce leaf with a sprig of mint or a cherry. Pineapple is good with **Celery Seed**, **Poppy Seed**, or **Orange Salad Dressing**. Try combining peaches, strawberries, and bananas; avocados and papayas; papayas and grapefruit; orange slices or grapefruit segments and greens with various dressings (P. 83-85). Other salads of this nature are to be found on pages 80-83.

CITRUS SALAD

- | | |
|---|--|
| 1 lettuce cup per serving | 1 orange slice per serving |
| 2 large pink grapefruit
segments per serving | 2 narrow avocado strips
per serving |
| 1 slice tomato per serving | 1 parsley sprig per serving |

In lettuce cups place grapefruit segments with their thin inner edges toward the center of the plate. Cut tomato and orange slices in half. Place a tomato and orange portion on each grapefruit segment. Top with avocado strips. Garnish with parsley. Dress with **Honey French Dressing** (P. 83).

ORANGE AND SWEET ONION RING SALAD

This simple salad has eye appeal as well as
a most unusual combination of flavors

For each serving place three center orange slices on a lettuce bed. Arrange rings from sweet onion slices on top of the orange slices. Garnish with parsley and dress with **Honey French Dressing** (P. 83).

BANANA SPLIT SALAD

- | | |
|---------------------------------------|------------------------------------|
| 1 banana per serving | Sour Cream Dressing (P. 85) |
| lemon juice for dipping
bananas | |
| 1 lettuce bed per serving | finely chopped nuts |
| 1 mound cottage cheese
per serving | maraschino cherries |

Split bananas and cut in half. Dip portions in lemon juice to prevent discoloration. Arrange on lettuce bed with the outside curve of the fruit toward the rim of the plate.

Center the cottage cheese atop the banana and dress with **Sour Cream Dressing**. Garnish with nuts. Top with cherry.

PINEAPPLE BANANA SALAD

For each serving place a pineapple ring in a lettuce cup. Arrange banana slices in center of pineapple. Dress with **Sour Cream Lime Dressing** (P. 85).

APPLEDORE SALAD

A prettier salad results if at least part of the apple is left unpeeled

2 cups diced apple	½ cup diced celery
1 Tbsp. lemon juice	1 cup diced orange
	dash of salt
½ cup grated carrot	dash of white pepper
2 Tbsps. chopped green onion, including a bit of the green top	dash of msg.
	Miracle Whip

Toss apple with lemon juice to prevent discoloration.

Add carrot, onion, celery, orange, and seasonings. Bind with Miracle Whip or your favorite cooked salad dressing.

Serve on lettuce. Garnish with a ripe olive and parsley or watercress. Serves 6.

WALDORF SALAD

Delicious apples in their prime are recommended for this salad

Leave at least one apple unpeeled

4 cups diced apple	½ tsp. msg.
juice of 1 lemon	
1 cup coarsely diced celery	1 cup mayonnaise
½ tsp. salt	
1 Tbsp. sugar	1 cup sliced walnuts

Toss apple with lemon juice to prevent discoloration. Combine with celery and season with salt, sugar, and msg.

Toss salad with mayonnaise. Fold in ½ cup of the nuts and sprinkle the rest over the top. Serves 6.

PEAR AND GRATED CHEESE SALAD

1 lettuce bed per serving	mayonnaise
1 fresh or canned pear half per serving	grated cheddar cheese
	parsley sprigs

Prepare lettuce beds. If fresh pears are used, dip in fruit juice or ascorbic acid to prevent discoloration.

Place pear on lettuce bed. Place dot of mayonnaise in hollow of pear and sprinkle generously with grated cheese. Garnish with parsley.

A pineapple ring may be used instead of a pear half.

PEAR GRAPE SALAD

1 fresh pear half per serving	grapes
lettuce leaves	cream cheese

Soften cheese and blend with enough cream so that it will spread easily. Season, if desired, with a speck of Beau Monde seasoning or a little ginger syrup (see **Ginger Dressing** P. 84).

Spread the outside of the pear halves with the cheese. Cut grapes in half and seed if necessary. Arrange cut grapes on the pear so that the completed salad resembles a bunch of grapes. Serve on lettuce beds.

ROYAL ANNE SALAD CHERRIES

Use canned cherries. Pit if necessary. Stuff with softened cream cheese. Top each with a sliver of almond. Serve on a lettuce bed.

FILLED PINEAPPLE SALAD

For each serving use half a cocktail pineapple.

Cut each pineapple in half. Remove core and carefully scoop out inside leaving pineapple shell.

Fill with a combination of diced pineapple, fresh berries, peaches, melon balls, or any other fruit combination.

Over fruit pour a little kirsch or cherry brandy. Top with a small scoop of lime sherbet, or omit liqueur and sherbet and accompany with several choices of dressings such as **Ginger** (P. 84), **Sour Cream Lime** (P. 85), **Celery Seed** (P. 85), or **Honey French** (P. 83).

PINEAPPLE TOMATO CUBE SALAD

1 lettuce bed per serving	parsley for garnish
1 pineapple ring per serving	Honey French Dressing
1 medium sliced tomato, cubed, per serving	

Make a lettuce bed by placing a small amount of shredded lettuce in a lettuce cup. Place pineapple ring on the lettuce bed and arrange tomato cubes on top. Garnish with parsley and dress with **Honey French Dressing** (P. 83).

AVOCADO AND GRAPEFRUIT SALAD

Arrange alternate slices of avocado and grapefruit segments on lettuce beds. Garnish with parsley and dress with **Tavern Dressing** (P. 86).

FRUIT SLAW

For eye appeal use lady finger grapes

4 cups cabbage	½ cup sliced seeded grapes
½ cup diced orange	½ cup miniature marshmallows
½ cup pineapple chunks	

Blend cabbage, fruit, and marshmallows. Just before serving, add **Fruit Slaw Dressing** (P. 84).

CRANBERRY FILLED PEACH

1 lettuce bed per serving	Cranberry Relish (P. 29)
1 fresh or canned peach half per serving	parsley sprigs

On lettuce beds place peach halves and fill with Cranberry Relish. Garnish with parsley. If fresh peaches are used dip in fruit juice or ascorbic acid.

HONEY FRENCH DRESSING

Colorful and especially nice with citrus fruits

4 Tbsps. dehydrated horseradish	4 tps. celery seed
1½ cups cider vinegar	4 Tbsps. parsley, chopped fine
	1 clove garlic, minced
	2 Tbsps. salt
2 cups honey	1 cup catsup
1 qt. salad oil	

Mix horseradish and vinegar and let stand for a few minutes. Add all of the other ingredients. Stir until well blended. Let stand at room temperature for a while or dressing will separate. In case it does, further beating will restore the emulsion.

This dressing can be stored under refrigeration.

POPPY SEED DRESSING

- | | |
|---------------------|-----------------------|
| 1 cup sugar | 2 cups oil |
| ½ cup vinegar | |
| 2 tsps. salt | 1 small onion, grated |
| 2 tsps. dry mustard | 1 Tbsp. poppy seeds |
| | speck of cayenne |

Beat sugar, vinegar, salt, and mustard together.
Add oil slowly and gradually while beating until thick.
Stir in remaining ingredients. This is good with any fruit salad.

TAVERN FRUIT SALAD DRESSING

- | | |
|-------------|---------------------------------------|
| 3 eggs | 3 Tbsps. flour |
| 1 cup sugar | juice of 4 lemons |
| ¼ tsp. salt | 2 cups unsweetened
pineapple juice |

Beat eggs slightly, then combine with sugar and salt.
Mix flour to paste with a little juice. Add lemon and pineapple juice to eggs. Then, stir in flour paste. Cook in double boiler, stirring until thickened. Chill and serve with any fruit salad. This is low in calories.

GINGER DRESSING

- | | |
|----------------------|---------------------------|
| 1 cup whipping cream | 2 Tbsps. syrup off |
| 1 Tbsp. lemon juice | preserved ginger |
| | 5 Tbsps. ginger, cut fine |

Partially whip cream. Add lemon juice and syrup and whip stiff. Finally, fold in ginger.

This may be served with any fruit salad, but it is especially delectable with fresh pears.

This will keep under refrigeration for several days if a very stiff whipped cream is used.

FRUIT SLAW DRESSING

- | | |
|-----------------------------|------------------|
| 1 cup cider or wine vinegar | 1 cup mayonnaise |
| 1 cup sugar | |

Blend well. This dressing may be stored under refrigeration like mayonnaise.

ORANGE SALAD DRESSING

- | | |
|---------------------|--------------------|
| ½ cup sugar | 1 cup salad oil |
| 1 tsp. dry mustard | |
| 1 tsp. salt | 1 tsp. celery seed |
| 1 tsp. paprika | |
| 4 Tbsps. vinegar | |
| 1 Tbsp. onion juice | |

Mix sugar, mustard, salt, paprika, vinegar, and onion juice. Add oil very slowly while beating. When very thick, fold in celery seed. This is especially good with salads containing citrus fruits.

CELERY SEED DRESSING

- | | |
|----------------------------------|---------------------|
| 2¼ cups powdered sugar | 3 cups salad oil |
| 1 Tbsp. mustard | 1 Tbsp. paprika |
| 1 tsp. salt | 1 Tbsp. celery seed |
| 1 cup plus 1 Tbsp. cider vinegar | |

Mix sugar, mustard, salt, and vinegar. Let stand for three hours or until the consistency of honey.

Heat about a cup of oil and add the paprika to it. Strain through a cloth and add to the remaining oil. When the oil is cool, add the vinegar solution to it. Last of all add the celery seed. Let stand at least 24 hours.

SOUR CREAM DRESSING

- | | |
|--------------------|---------------------|
| 1 cup sour cream | ½ cup mayonnaise |
| 1 tsp. lemon juice | 1 cup whipped cream |

Blend cream, juice, and mayonnaise. Fold in whipped cream. This keeps well under refrigeration for several days.

SOUR CREAM LIME DRESSING

- | | |
|-------------------------|----------------|
| 1 cup whipping cream | honey to taste |
| 3 Tbsps. lime juice | salt to taste |
| 1 tsp. grated lime rind | |

Whip cream until it begins to stiffen. Add other ingredients and whip stiff.

This may be used with any kind of fruit. It is particularly delicious with fresh pears.

BLUE CHEESE DRESSING

6 Tbsps. salad oil	½ tsp. mustard
6 Tbsps. wine vinegar	½ tsp. salt
3 Tbsps. sour cream	½ tsp. pepper
½ cup mild blue cheese, crumbled	dash Worcestershire sauce

Combine all ingredients and mix well with blender or mixer. Makes about 1 cup.

FLEUR-DE-LIS DRESSING

1 cup salad oil	½ tsp. sugar
¾ cup tarragon vinegar	2 tsps. anchovy paste
1 whole clove garlic	1 tsp. salt
1 tsp. Dijon mustard	¼ tsp. coarsely ground pepper

Combine all ingredients in a blender or shake well by hand. This may be used with any tossed green salad.

RUSSIAN DRESSING

1 cup chopped hard boiled eggs	¼ cup chopped cucumber
1 cup chopped sweet pickle	¼ cup chopped green pepper
½ cup chopped celery	1 pt. mayonnaise

Fold finely chopped ingredients into the mayonnaise.

This dressing keeps well under refrigeration and may be used with any green salad.

TAVERN DRESSING

2 cups salad oil	2 Tbsps. minced onion
1 cup cider vinegar	1 Tbsp. salt
1 cup catsup	2 cloves garlic, minced
2 Tbsps. sugar	dash tabasco
2 Tbsps. Worcestershire sauce	

Combine all ingredients and shake well. This dressing should stand several hours at room temperature before it is used. It combines well with any vegetable salad or salad greens.

THOUSAND ISLAND DRESSING

- | | |
|--------------------------------------|---|
| 4 cups mayonnaise | $\frac{2}{3}$ cup catsup |
| 1 cup chopped sweet pickle | $\frac{1}{3}$ cup sweet pickle juice |
| 2 cups finely chopped
boiled eggs | 3 drops Tabasco |
| | $\frac{1}{2}$ tsp. Worcestershire sauce |

Combine all ingredients. This dressing keeps well under refrigeration.

GREEN GODDESS DRESSING

- | | |
|----------------------------|-------------------------------|
| 1 anchovy, chopped | 1 Tbsp. wine tarragon vinegar |
| 1 Tbsp. minced green onion | 1 cup mayonnaise |
| 1 Tbsp. minced parsley | garlic to taste |
| 1 Tbsp. minced chives | |

Blend all ingredients. If necessary, thin with a little cream.

Try this with any seafood salad.

ROQUEFORT DRESSING

- | | |
|------------------------|------------------|
| 4 oz. Roquefort cheese | 1 pt. mayonnaise |
| 1 Tbsp. lemon juice | |

Grate cheese. Fold it and lemon juice into mayonnaise. If the dressing is too thick, thin with a little milk or buttermilk.

Blue cheese may be substituted for the Roquefort.

DESSERTS AND PASTRIES

This section contains many of the delicate desserts and pastries that have helped make the Pine Tavern regionally famous.

For those who, despite the availability of commercial mixes, like to make cakes from "scratch," we have included the Pine Tavern's feather light butter cakes, Maren's own angel food recipe, and an oatmeal cake that is quick and easy to make. It should be noted that these recipes have been perfected at an altitude of 3600 feet. At lower altitudes, it is well to decrease the liquid slightly and increase the baking powder. At higher altitudes the process is reversed. Above 7000 feet, sugar should be increased by 1 to 2 Tbsps. per cup. The batter is, indeed, sensitive to atmospheric conditions but cakes are more likely to fail from improper mixing than from barometric pressure. It is almost impossible to over-cream butter and sugar mixtures but subsequent mixing with the remaining ingredients should be light and gentle.

Pudding batters are generally less temperamental than cake batters but no harm is done by handling them in the same careful manner. The same is true of cookies. Some of the most luscious puddings in here are gelatin based and simple to make.

Pie dough that is overhandled will be tough. Pastry flour formulas are usually tender but difficult to handle because they tear easily. Commercial preparations may be easier for beginners to use but they too must be handled lightly.

Cream puff shells are easy to mix and bake. They are among the few baked goods that require a sustained high temperature. Meringue shells must be baked slowly in a cool oven.

Yeast for yeast breads should be dissolved according to package directions for whichever brand of yeast is used. Beginners in the art of kneading bread are advised to consult specialized cook books or to watch and learn from an experienced bread maker.

WHITE CAKE

- | | |
|--------------------------------|-----------------------|
| ½ cup butter | 2½ cups cake flour |
| 1½ cups sugar | 3 tsps. baking powder |
| 1 tsp. vanilla | 3 eggs |
| 1 cup minus 1 Tbsp. cold water | |

Cream butter, sugar, and vanilla together thoroughly. Beat with an electric mixer at high speed until light and fluffy.

Add water all at once.

Sift flour, measure, and sift again with baking powder. Add to the creamed blend and mix very slightly with mixer at low speed.

Add eggs one at a time, mixing slightly at medium speed between additions. After the last egg has been incorporated, increase speed to high for no more than 30 seconds. Do not overbeat.

Pour batter into two well greased and floured cake pans and bake at 375 for 20 minutes or until done.

Light, white cake may be served with almost any icing and filling combination or with various sauces.

CHOCOLATE CAKE

- | | |
|---|------------------------|
| ½ cup butter | 1 cup cold water |
| 1½ cups sugar | 2½ cups cake flour |
| 2 squares unsweetened chocolate, melted | ¾ tsp. soda |
| ½ tsp. red coloring | 2¼ tsps. baking powder |
| 1 tsp. vanilla | 3 eggs |

Place butter, sugar, chocolate, coloring, and vanilla together in mixing bowl. Cream together thoroughly. Beat with an electric mixer at high speed until light and fluffy.

Add water all at once.

Sift flour, measure, and sift again with soda and baking powder. Add to the creamed blend and barely mix with mixer at low speed.

Add eggs, one at a time, mixing briefly between additions, using medium speed. After the third egg has been added, increase speed to high and beat for no more than 30 seconds. Do not overbeat.

Pour batter into two well greased and floured cake pans and bake in 375 oven for 20 minutes or until done.

PRUNE CAKE

- | | |
|---------------------------|-----------------------|
| 1 cup cooked dried prunes | 2½ cups cake flour |
| ½ tsp. soda | 3 tsps. baking powder |
| ½ cup butter | 3 eggs |
| 1½ cups sugar | ½ cup chopped walnuts |
| 1 tsp. vanilla | 1 Tbsp. cake flour |
| 1 cup water minus 1 Tbsp. | |

Drain prunes well. Mash with a fork and add soda.

Cream prunes, butter, sugar, and vanilla together thoroughly. Beat with an electric mixer at high speed until light and fluffy.

Add water all at once.

Sift flour, measure, and sift again with baking powder. Add to the creamed blend and mix very slightly with mixer at low speed; add eggs one at a time, mixing briefly at medium speed between additions.

Combine nuts with the extra tablespoon of flour. After the last egg has been added, drop nuts in and increase mixer speed to high for no more than 30 seconds. Do not overbeat.

Bake at 375 for 20 minutes or until done.

Frost and fill with sweetened whipped cream.

ANGEL FOOD CAKE

- | | |
|-------------------------|-----------------------|
| 2 cups egg whites | 1½ cups cake flour |
| pinch of salt | |
| 2 tsps. cream of tartar | 1 tsp. vanilla |
| 2½ cups sugar | ½ tsp. almond extract |

Beat egg whites with salt and cream of tartar until they form almost a peak. Add sugar gradually and steadily while continuing to beat with mixer at medium speed. Do not overbeat.

Sift flour two or three times. Measure and sift again before folding into egg whites.

Fold in flavorings.

Spoon batter into 10 inch tube pan. Bake at 375 for 1 hour or until done. Upon removing cake from oven, invert on cake rack and leave in pan until cool.

Chocolate Angel Food Cake is made by substituting ¼ cup of cocoa for ¼ cup of the flour.

LAZY DAISY OATMEAL CAKE

1¼ cups boiling water	1½ cups flour
1 cup uncooked rolled oats	1 tsp. soda
	½ tsp. salt
½ cup butter or margarine	¾ tsp. cinnamon
1 cup sugar	¼ tsp. nutmeg
1 cup brown sugar	
1 tsp. vanilla	
2 eggs	

Pour boiling water over oats. Cover and let stand for 30 minutes. Beat butter until creamy. Gradually add white and brown sugar and beat until fluffy. Blend in vanilla and eggs. Add oats. Mix well. Sift flour, measure, and sift again with soda, salt, cinnamon, and nutmeg. Blend into creamed mixture.

Pour batter into well greased 9x13 pan. Bake at 350° for 50 to 55 minutes or until done. Do not remove from pan. When slightly cool, cake may be frosted with **Lazy Daisy Frosting** below.

LAZY DAISY FROSTING

¼ cup melted butter or margarine	3 Tbsps. half-and-half or top milk
½ cup brown sugar	⅓ cup chopped nuts
	¾ cup shredded or flaked coconut

Combine all ingredients. Spread evenly over cake. Broil about 6 inches from heat until frosting bubbles. Serve warm or cold.

PINEAPPLE UPSIDE DOWN CAKE

Melt 3 Tbsps. butter and ½ cup brown sugar together in a cake pan. Arrange pineapple slices and maraschino cherries or other fruits in the sugar mixture. Pour in **White Cake** formula (P. 89).

Bake in 375 oven 20 minutes or until done. Serve upside down, that is with the decorated side up. Garnish with whipped cream.

BANANA CREAM CAKE

Fill **White Cake** (P. 89) with mashed banana thinned with a little whipped cream. Frost with sweetened whipped cream. Dot with well drained banana slices which have been dipped in lemon juice diluted with fruit juice.

STRAWBERRY GLAZE CAKE

8 oz. softened cream cheese	2 cups crushed, fresh strawberries
1 can sweetened condensed milk	$\frac{1}{2}$ cup water
$\frac{1}{3}$ cup lemon juice	1 cup sugar
1 tsp. vanilla	2 Tbsps. corn starch
	$\frac{1}{4}$ cup lemon juice

1 box whole strawberries

To make the icing, beat the cheese with a mixer until fluffy; add milk slowly while continuing to beat; add the one third cup of lemon juice and the vanilla. Beat until smooth. This thickens as it sets.

To make the glaze, simmer crushed berries with water 3 to 5 minutes; strain; mix sugar and corn starch and add to berry juice along with remaining lemon juice. Stir over low heat until clear and slightly thickened.

Bake **White Cake** (P. 89) or any white cake in a square pan. Cool on rack without removing from pan. Ice with cream cheese mixture. Arrange whole berries over cake and over them pour glaze. Chill until set.

BURNT SUGAR CAKE

This is **White Cake** (P. 89) with 2 Tbsps. of **Caramelized Syrup** creamed with the butter and sugar.

Ice with **Butterscotch Frosting** and fill with the same, thinned with a little Caramelized Syrup.

CARAMELIZED SYRUP

Place 1 cup of sugar in a heavy skillet. Cook over low heat. Stir constantly until all the sugar has melted to a dark syrup. Cool slightly. A few drops at a time, add $\frac{3}{4}$ cup of water. Continue to stir until all the water has been added. The syrup may be stored for future use.

BUTTERSCOTCH FROSTING

1 lb. powdered sugar	2 cups brown sugar
1 egg sized lump shortening	$\frac{1}{2}$ cup cream
$\frac{1}{4}$ - $\frac{1}{2}$ tsp. salt	
1 egg	

Place sugar, shortening, egg, and salt in a bowl. Mix well. Dissolve brown sugar in cream. Bring to a boil for 2 or 3 minutes. Let cool. Add this syrup to the other mixture and blend well.

LEMON COCONUT CAKE

Frost **White Cake** (P. 89) with **Fluffy Icing** and top generously with shredded coconut. Fill with **Lemon Meringue Pie** filling (P. 107) thinned with a little whipped cream.

White Coconut Cake is the same filled with **Vanilla Pudding** (P. 95) thinned with a little whipped cream. Omit the coconut and sprinkle with crushed, filled peppermint candies to make **Peppermint Cake**.

FLUFFY ICING

1 cup sugar	1 tsp. vanilla
¼ tsp. salt	
¼ tsp. cream of tartar	½ cup boiling water
1 egg white	

Combine all ingredients except water and beat together. Use electric mixer at low speed.

Pour in boiling water. Beat hard at high speed about 5 minutes or until icing is a firm spreading consistency.

This icing keeps nicely under refrigeration. Rebeat before using.

For more stability ¾ cup of miniature marshmallows may be added to the first combination of ingredients.

WHITE CRUNCH CAKE

Frost **White Cake** (P. 89) with **Crunch Topping** and fill with **Vanilla Pudding** (P. 95) thinned with whipped cream.

CRUNCH TOPPING

½ cup butter	6 Tbsps. flour
1 cup brown sugar	4 cups corn flakes

Mix butter, sugar, and flour. Cook over low heat until melted. Add corn flakes. Stir well. Cook two or three minutes.

CHOCOLATE MARSHMALLOW CAKE

This is **Chocolate Cake** (P. 90) frosted and filled with **Fluffy Icing**.

FUDGE CAKE

This is **Chocolate Cake** (P. 89) iced with **Fudge Frosting** and filled with **Chocolate** or **Vanilla Pudding** (P. 95) thinned with whipped cream.

FUDGE FROSTING

1 lb. powdered sugar	2 squares bittersweet chocolate,
1 egg sized lump shortening	melted
1 egg	1 tsp. vanilla
¼ tsp. salt	

Place sugar, shortening, egg, and salt in a bowl. Mix well, preferably with electric mixer. Add chocolate and vanilla and blend in. If frosting is too thick to spread nicely, thin to desired consistency with hot milk or coffee.

A less sweet and very delicately flavored frosting may be obtained by substituting butter for the shortening and creaming 1 Tbsp. lemon juice and 1 3-oz. package of cream cheese with the first combination of ingredients.

FILLED ANGEL FOOD

angel food cake	about 2 cups whipped cream
	whole strawberries
½-1 cup whipped cream	
2 cups sliced sugared strawberries	
1 tsp. vanilla	

Cut an inch thick slice from the top of the cake and remove the center leaving bottom and walls about an inch thick.

Crumble cake that has been removed and gently fold in cream, berries, and vanilla. Use this to refill cake. Replace top and chill for several hours.

Serve with whipped cream and garnish with whole berries.

SHERRY SAUCE

1 Tbsp. corn starch	2 cups loganberry juice
1 cup sugar	
speck of salt	½ cup sherry

Mix corn starch, sugar, salt, and juice in a sauce pan. Cook over medium heat, stirring until thickened and smooth.

Upon removal from heat add sherry. This is best made from 24 to 36 hours before using. Serve over any plain unfrosted cake.

ANGEL FOOD CAKE SAUCE

4 eggs	¼ lb. butter
2 cups sugar	
juice of 3 lemons	1 pt. cream, whipped
pinch of salt	

Whip eggs, sugar, salt, and lemon juice together.

Cook in double boiler, stirring until thickened. When thickened add butter. Stir until butter is melted and blended. Let cool.

Fold in whipped cream.

Serve over any plain unfrosted cake.

VANILLA PUDDING

1 qt. milk	2 whole eggs plus 4 yolks
⅔ cup sugar	2 Tbsps. butter
⅓ cup corn starch	2 tsps. vanilla
½ tsp. salt	

Heat milk in double boiler.

Combine sugar, corn starch, salt. Stir eggs and yolks into dry ingredients. Add this to the hot milk. Stir until thick and smooth.

Add butter and vanilla last.

This is a basic recipe served often but rarely listed on a menu by its own name. It can be pudding, pie, or, thinned with a little whipped cream, cake filling.

CHOCOLATE CHIP PUDDING

To **Vanilla Pudding**, after it has cooled, add one or two cups of chocolate chips.

CHOCOLATE PUDDING

Follow the general directions for **Vanilla Pudding**, but increase sugar by ¼ cup and add ½ cup cocoa to the dry ingredients, or dissolve 3 squares of baking chocolate in the hot milk before the dry ingredients are added.

Thinned with whipped cream, this may be used to fill **Fudge Cake** on page 94.

BERTIE'S DATE PUDDING

- | | |
|----------------------------|-----------------------|
| 1 cup chopped dates | 2 cups flour |
| 1 tsp. soda | ½ tsp. nutmeg |
| ½ cup boiling water | 1 tsp. baking powder |
| | ¾ cup milk |
| ½ cup butter | ½ cup chopped walnuts |
| 1 cup sugar | |
| 1 Tbsp. grated orange rind | |
| 2 eggs | |

Sprinkle soda on dates and pour boiling water over them. Set aside.

Cream butter and sugar together. Add orange rind and eggs.

Sift flour, nutmeg, and baking powder together. Add milk, dates, and walnuts. Stir well. Combine with creamed mixture.

Place in a greased 8 by 12 pan. Bake 30 minutes in a 350 oven.

When the pudding is removed from the oven, prick it repeatedly with a fork and pour hot Orange Sauce over it. Serves 6-8.

ORANGE SAUCE

- | | |
|--------------------|-----------------|
| ¾ cup orange juice | ½ tsp. cinnamon |
| 1 cup sugar | pinch of salt |
| 1 Tbsp. flour | |

Mix flour and small amount of the sugar with a little of the orange juice to form a paste. Heat the remainder of the sugar and orange juice together. Add the flour paste and stir until thickened. Add cinnamon and salt. Simmer until pudding is removed from oven.

CHOCOLATE MERINGUE

- | | |
|---|----------------------|
| 1 bar Baker's German
sweet chocolate | 1 tsp. vanilla |
| 3 Tbsps. hot water | 1 cup whipping cream |

Melt chocolate in top of double boiler. Stir in hot water. The chocolate will thicken slightly. Cool to luke warm.

Add vanilla. Whip cream stiff and fold it in until smoothly blended.

Fill baked **Meringue Pie Shell** (P. 109) and place in refrigerator an hour or two to set. This has the lightness and texture of a gelatin dessert.

CARROT PUDDING

¼ cup butter	½ tsp. cinnamon
1 cup sugar	½ tsp. nutmeg
1 egg, beaten	
1 cup flour	1 cup grated potatoes
¼ tsp. salt	1 cup grated carrots
1 tsp. soda	1 cup raisins
¼ tsp. cloves	1 cup currants opt.

Cream butter and sugar together well. Add beaten egg. Sift flour, salt, soda, and spices together into creamed mixture. Blend well. Add remaining ingredients.

Pour into pudding molds or tin cans. This recipe will require two No. 2½ cans or one 46 oz. juice can. Fill containers no more than three fourths full. Cover pudding with mold top, foil, or some other moisture resistant material. Place on rack in kettle of boiling water. Cover kettle and steam for 1½ hours, if small containers are used. If a single large container is used, steam for 3 hours.

If a more spicy pudding is desired, additional cinnamon, cloves, and nutmeg may be used.

Serve with **Rum Sauce** or **Vanilla Sauce**, (P. 109). Serves 12.

LEMON COCONUT CRUNCH

2½ cups flaked coconut	1 cup sugar
1½ cups graham cracker crumbs	5 Tbsps. corn starch
1 cup flour	½ tsp. salt
1 cup sugar	2 eggs
1 cup softened margarine	½ cup lemon juice
	1 tsp. grated lemon rind
2⅔ cups milk	2 Tbsps. butter
	1 tsp. vanilla

Combine coconut, cracker crumbs, flour, 1 cup of sugar, and margarine. Put half in the bottom of a 9x13 pan.

Heat milk in top of double boiler.

Mix the remaining sugar, corn starch, salt, and eggs. Add to hot milk. Cook, stirring constantly until mixture is thick.

Remove from heat, add remaining ingredients, and pour over crumb combination in pan. Top with remaining crumbs.

Bake in 350 oven 30 minutes or until delicately brown. Serves 12. The filling for any baked lemon pie may be substituted for this filling.

APPLEWAY PUDDING

½ cup shortening	1 cup flour
1 cup sugar	1 tsp. soda
	1 tsp. cinnamon
½ cup coffee	½ cup chopped nuts
¼ tsp. salt	2 cups chopped apples

Cream shortening and sugar together well.

Combine remaining ingredients and mix well with creamed blend.

Spread in baking pan. Bake in 350 oven 45 minutes or until done.

Serve with whipped cream garnish. Serves 6.

LEMON CAKE CUSTARD

1 cup sugar	¼ cup flour
1 Tbsp. butter	1 cup milk
2 egg yolks	2 egg whites
juice of 1 lemon	pinch of salt

Cream butter and sugar together well.

Add egg yolks and beat well. Add lemon juice, flour, and then milk. The batter will be thin.

Beat egg whites with salt. Fold into batter.

Pour into baking pan. Place in pan of warm water and bake at 350 until the cake draws away from the edge of the pan, about 30 to 35 minutes. There will be a cake crust on top and a custard on the bottom. Serves 6.

Serve with whipped cream garnish.

DATE NUT TORTE

½ cup egg whites	1 cup chopped dates
1½ Tbsps. water	½ cup chopped nuts
pinch of salt	1 cup cake crumbs
½ cup plus 2 Tbsps. sugar	¾ tsp. baking powder

Beat egg whites with water and salt until foamy. Gradually add sugar while continuing to beat.

Combine remaining ingredients and fold into the meringue.

Spread in baking pan. Bake at 325 about 25 to 30 minutes.

Serve with whipped cream garnish. Serves 6.

COCONUT CRUNCH TORTE

- | | |
|----------------|-----------------------------|
| 4 egg whites | 1 cup graham cracker crumbs |
| ¼ tsp. salt | ½ cup shredded coconut |
| 1 cup sugar | ½ cup chopped nuts |
| 1 tsp. vanilla | |

Beat egg whites with salt until very soft peaks are formed. Add sugar gradually while continuing to beat. Finally add vanilla.

Combine crumbs, coconut, and nuts. Gently fold into meringue.

Spread in well greased pie tin and bake in 350 oven for 30 minutes.

Cut in pie shaped wedges and serve with ice cream. Serves 6.

GOLDEN PUDDING

- | | |
|--------------------|---------------------------|
| 1 envelope gelatin | 1 cup milk |
| ¼ cup water | |
| | ½ cup orange juice |
| 2 egg yolks | juice of ½ lemon |
| ½ cup sugar | 1 tsp. grated orange rind |
| | 1 cup cream, whipped |

Soak gelatin in water.

Beat egg yolks. Add sugar and continue to beat until light.

Stir in milk. Cook in double boiler, stirring occasionally, until mixture thickens. Add orange juice, lemon juice, rind, and gelatin. Stir until the latter is dissolved. Let cool. Fold in whipped cream.

Place in large mold or individual sherbet cups. Refrigerate until set. Serves 8 to 12.

OZARK PUDDING

- | | |
|-------------|---------------------|
| 1 egg | 1 cup chopped apple |
| ⅛ tsp. salt | ½ cup chopped nuts |
| ¾ cup sugar | 1 tsp. vanilla |

- ⅓ cup flour
1¼ tsps. baking powder

Beat egg with salt and sugar until light and fluffy.

Sift flour and baking powder into the egg mixture. Blend well.

Fold in apple and nuts. Add vanilla.

Pour into greased pan. Bake in 325 oven for 20 minutes. This rises to the top of the pan and then falls back. When done the top is crusty.

Serve with whipped cream. Serves 4.

MOCHA BAVARIAN CREAM

2 tsps. instant coffee	1 Tbsp. gelatin
½ cup hot water	¼ cup cold water
4 egg yolks, slightly beaten	4 egg whites
½ cup sugar	pinch of salt
½ tsp. salt	½ cup sugar
	1 tsp. vanilla
	1 cup whipping cream

Dissolve coffee in hot water.

Combine egg yolks, ½ cup sugar, and ½ tsp. salt with coffee. Cook in double boiler stirring until thickened. Do not overcook.

Soften gelatin in cold water. Add to the coffee mixture. Stir until dissolved. Let cool until it begins to set.

Beat egg whites with salt until very soft peaks form. Add sugar gradually while continuing to beat. Fold meringue and vanilla into gel. Whip cream stiff and fold it in also.

Turn into individual molds or line bottom of square pan with graham cracker crumbs, turn pudding into pan, and sprinkle with more crumbs combined with about 1 Tbsp. brown sugar.

Serve garnished with a dot of whipped cream. Serves 6.

TAPIOCA CREAM PUDDING

1 qt. milk	⅓ cup (2 or 3) egg whites
	pinch of salt
3 eggs	¼ cup sugar
¼ cup sugar	2 tsps. vanilla
⅓ tsp. salt	¼ tsp. almond extract opt.
⅓ cup quick cooking tapioca	

Heat milk in double boiler.

Beat the three whole eggs with sugar and salt. Add the tapioca and pour this mixture into the hot milk. Stir gently until mixture clears and starts to thicken. Do not overcook.

Beat egg whites with salt until very soft peaks are formed. Add the remaining sugar gradually while continuing to beat. Add vanilla and almond extract, if desired. Fold into tapioca mixture.

Turn into dessert glasses and chill. Serve topped with whipped cream and a maraschino cherry. Serves 8.

ORANGE PUDDING

½ cup butter	2 cups flour
1 cup sugar	1 cup sour milk
1 egg	1 tsp. soda
1 orange peel	juice of 1 orange
½ lemon peel	juice of ½ lemon
1 cup raisins	½ cup sugar

Cream butter and sugar together well, using mixer at high speed. Add egg and blend it in.

Grind citrus peel and raisins together. Add to the creamed mixture.

Dissolve soda in sour milk. Alternately add flour and milk to creamed mixture, blending well with each addition.

Bake 15 to 20 minutes or until done in 350 to 375 oven.

Pour citrus juice over the remaining ½ cup sugar and let stand while pudding is baking. As soon as it is removed from oven spread this mixture over it.

Serve with whipped cream. Serves 6 to 8.

SOUR CHERRY PUDDING

1 cup sugar	1 egg
1 cup flour	2 Tbsps. melted butter
1 tsp. soda	1 tsp. vanilla
½ tsp. salt	
2 cups cooked sour cherries and juice	½ cup brown sugar ½ cup nuts

Sift sugar, flour, soda, and salt together. Add cherries and juice.

Beat egg. Add melted butter and vanilla and combine with cherry mixture.

Spread in baking pan. Mix nuts and brown sugar and spread over pudding. Bake in 375 oven until done, about 35 minutes.

Serve with whipped cream. Serves 6.

APPLE CRISP

3-4 cups sliced apples	1 cup rolled oats
¾ to 1 cup sugar	1 cup brown or white sugar
	1 cup flour
	¾ cup margarine
	½ tsp. cinnamon

Sprinkle apples with the first portion of sugar. Spread in the bottom of a 9x13 pan.

Crumble together oats, remaining sugar, flour, margarine, and cinnamon. Spread over apples.

Bake in 375 oven 30 minutes or until apples are done. Serves 6.

Instructions for cooking apples must be very flexible because apples vary greatly in moisture and sugar content and therefore in the time required to cook them.

RHUBARB CRISP

3-4 cups cut up rhubarb	1 cup rolled oats
½ cup water	1 cup brown or white sugar
1-1½ cups sugar	1 cup flour
	¾ cup margarine
	grated rind 1 orange

Spread rhubarb in the bottom of a 9x13 pan. Pour in water and sprinkle with sugar.

Crumble together remaining ingredients. Spread over rhubarb.

Bake in 375 oven 25 minutes or until rhubarb is soft. Serves 6.

PEACH BETTY

¼ cup melted butter	3 cups sliced, fresh peaches
2 cups toasted bread cubes	
½ cup sugar	1 Tbsp. lemon juice
1 tsp. cinnamon	⅓ cup orange juice
½ tsp. nutmeg	⅓ cup coconut flakes

Pour melted butter over bread cubes. Add sugar and spices. Stir to distribute spices.

Spread half of the peaches in a casserole. Over them spread the bread cubes. Over them spread the remaining peaches.

Combine juices and pour over bread cubes. Top with coconut flakes.

Bake in a 350 oven 25 or 30 minutes. Serve with a scoop of ice cream. Serves 6.

BOYSENBERRY MALLOW

- ½ cup milk
- 1 cup cream, whipped
- ½ lb. small marshmallows
- 1 cup graham cracker crumbs

- #303 can boysenberries
- 3 Tbsps. corn starch
- 1 Tbsp. lemon juice

Place milk and marshmallows in top of double boiler. Cook, stirring occasionally, until marshmallows are dissolved. Let cool.

Add enough boysenberry juice to the corn starch to make a thin paste. Add the rest of the juice and cook over medium heat until the mixture is clear and thickened. Stir in lemon juice and berries.

Fold whipped cream into the dissolved marshmallows.

Spread half the graham cracker crumbs on the bottom of an 8x12 pan. Spread half the marshmallow cream over the crumbs. Spoon in berry filling. Spread the rest of the marshmallow cream over it. Top with remaining crumbs. Chill until set. Serves 6.

RASPBERRY DELIGHT

- 1 qt. frozen raspberries
- 1 egg
- 3 Tbsps. corn starch
- 2 cups powdered sugar
- ¾ cup butter
- 1 box vanilla wafers
- 1 cup whipping cream
- 1 Tbsp. sugar

Thaw and drain berries. Add a little juice to the corn starch to make a thin paste; then add the rest of the juice. Cook over medium heat, stirring constantly until mixture thickens and just reaches the boiling point. Remove from heat. Stir in berries. Let cool.

Crumble wafers and spread half of the crumbs on the bottom of an oblong pan.

Cream egg, sugar, and butter together thoroughly. Press this mixture over the layer of crumbs. Over this spread the thickened berries.

Whip cream, sweeten with sugar, and spread over berries. Top with the remaining cookie crumbs. Store in refrigerator overnight. Cut in squares to serve. Serves 8 to 10.

The tasty and colorful fruit delights and mallows are very similar. Almost any fruit with its own juice thickened can be used for filling. Any cookie or sweet cracker crumbs may be used for the outside layers.

CHERRY DELIGHT

- | | |
|------------------------------|--|
| 7 oz. package vanilla wafers | 2 eggs |
| | ½ tsp. vanilla |
| ½ cup butter or margarine | |
| 1 cup powdered sugar | 1 (1 lb. 5 oz.) can cherry pie filling |
| | 1 cup whipping cream |

Crush wafers to crumbs. Spread 1 cup of crumbs in 9x13 pan.

Cream butter or margarine and powdered sugar. Add eggs one at a time. Add vanilla. Beat about 2 minutes. Spread over crumbs.

Spread cherry filling over creamed mixture. Whip cream and spread over cherries. Sprinkle remaining crumbs on top. Let stand several hours or overnight in refrigerator. Serves 8.

CHERRY MALLOW

- | | |
|--------------------------|--|
| 2 cups graham cracker or | ½ cup milk |
| vanilla wafer crumbs | ½ lb. small marshmallows |
| ½ cup melted butter | 1 cup cream, whipped |
| 2 Tbsps. sugar | |
| | 1 (1 lb. 5 oz.) can cherry pie filling |

Mix crumbs, butter, and sugar. Spread half in a 9x13 pan.

Heat milk in top of double boiler. Add marshmallows and stir until dissolved. Let cool. When cool, fold in whipped cream. Spread half of this over the layer of crumbs.

Spoon cherries over the marshmallow cream and cover them with the remaining marshmallow cream. Top with the rest of the crumb mixture.

Chill several hours or overnight. Serves 6 to 8.

FROZEN LEMON PIE

- | | |
|-------------------|----------------------|
| 3 egg yolks | 3 egg whites |
| ½ cup sugar | pinch of salt |
| ¼ cup lemon juice | 1 cup cream, whipped |

1 cup graham cracker crumbs

Beat egg yolks. Add sugar and continue to beat until light. Stir in lemon juice. Cook in double boiler over medium heat. Stir until mixture thickens. Cool.

Add salt to egg whites and beat until peaks are formed. Fold into egg mixture. Fold in whipped cream.

Place in a 9x13 pan that has been lined with half the crumbs. Top with remaining crumbs. Freeze. Remove from freezer about 30 minutes before serving. Serves 8.

LEMON COCONUT VELVET PIE

1 Tbsp. gelatin	2 egg whites
¼ cup cold milk	1 tsp. vanilla
	½ cup lemon juice
1 cup hot milk	1½ cups flake coconut
3 egg yolks	
1 egg white	toasted coconut
⅔ cup sugar	
pinch of salt	

Soak gelatin in the cold milk.

Combine hot milk, egg yolks, 1 egg white, sugar, and salt in top of double boiler. Cook over medium heat stirring constantly until thickened. Add gel. Stir until it is dissolved. Cool slightly.

Beat remaining egg whites until soft peaks are formed and fold into gelatin mixture. Add vanilla, lemon juice and flaked coconut. Whip cream and lightly fold in.

Turn into baked pie shell and garnish with toasted coconut. Refrigerate until set.

STRAWBERRY BAVARIAN PIE

1 cup milk	1 Tbsp. gelatin
	¼ cup cold milk
2 eggs, slightly beaten	
⅔ cup sugar	⅓ cup lemon juice
½ tsp. salt	
	⅔ cup whipping cream
	1½ cups sliced strawberries

Heat milk in double boiler.

Combine eggs, sugar, and salt. Add to the milk and cook stirring until thickened and smooth.

Soften gelatin in cold milk. Add to the other mixture and stir until dissolved. Let cool until it begins to set.

Add lemon juice.

Whip cream stiff and fold into the gel. Fold in strawberries. Fill pie shell and chill. Serve plain or with whipped cream.

Other fruits such as raspberries, bananas, or canned pineapple may be substituted for strawberries.

To serve this as a pudding, line the bottom of a square pan with graham cracker crumbs, turn the bavarian into it and sprinkle the top with more graham cracker crumbs.

STRAWBERRY GLAZE PIE

1 baked pie shell	¼ cup sugar
3 cups ripe strawberries	2½ Tbsps. corn starch
	1 Tbsp. lemon juice opt.
1 cup crushed strawberries	
¾ cup sugar	1 cup whipping cream
pinch of salt	1 Tbsp. sugar
1 cup water	

Line pie shell with whole berries.

To the crushed berries add the ¾ cup of sugar. Cook until the sugar is dissolved and the berries are soft. Strain.

Combine the ¼ cup of sugar, salt, and corn starch and stir into the berry juice. Cook slowly while stirring until syrup is thick and clear. Taste. If the syrup is overly sweet or the berry flavor is flat, add lemon juice. Cool slightly. Pour over berries in pie shell.

Whip cream and sweeten. Garnish pie just before serving.

Raspberries or other fruit may be substituted for the strawberries.

CHOCOLATE CHIFFON PIE

2 squares bittersweet chocolate,	1 Tbsp. gelatin
melted, or 6 Tbsps. cocoa	¼ cup cold water
½ cup boiling water	
	4 egg whites
4 egg yolks, slightly beaten	pinch of salt
½ cup sugar	½ cup sugar
¼ tsp. salt	1 tsp. vanilla

Combine chocolate or cocoa with boiling water. Stir until smooth.

Add egg yolks, the ½ cup sugar, and the ¼ tsp. salt to the chocolate. Cook in double boiler stirring constantly until mixture begins to thicken.

Soften gelatin in cold water. Add to chocolate mixture. Stir until dissolved. Let cool until it begins to set.

Beat egg whites with pinch of salt until very soft peaks are formed. Add the remaining ½ cup of sugar gradually while continuing to beat. Fold meringue and vanilla into chocolate gelatin combination.

Fill pie shell and chill. Just before serving spread with a thin layer of whipped cream.

Chocolate Bavarian Pie is made by folding one cup of whipped cream into this filling after the meringue and vanilla have been added.

LEMON CHIFFON PIE

Follow directions for **Chocolate Chiffon Pie** (P. 106) but substitute $\frac{1}{3}$ cup of lemon juice for the chocolate.

Lemon Bavarian Pie is made by folding one cup of whipped cream into the filling after the meringue and vanilla have been added.

RUTH'S LEMON PIE

4 egg yolks	4 egg whites
juice of 1 lemon	pinch of salt
grated rind of 1 lemon	$\frac{1}{2}$ cup sugar
3 Tbsps. hot water	
$\frac{1}{2}$ cup sugar	1 9" baked pie shell

Beat egg yolks in top of boiler. Add lemon juice and rind, hot water, and the first half cup of sugar. Cook over simmering water stirring constantly until mixture thickens to the consistency of heavy cream.

Beat egg whites with salt until soft peaks are formed. Gradually add the remaining sugar while continuing to beat. Fold half the meringue into the lemon mixture. Turn into baked pie shell. Top with the remaining meringue.

Brown lightly in a quick oven, 375-400. Let cool.

LEMON MERINGUE PIE

$\frac{1}{3}$ cup corn starch	3 egg yolks, slightly beaten
$1\frac{1}{4}$ cups sugar	
$\frac{1}{4}$ tsp. salt	$\frac{1}{3}$ cup lemon juice
$1\frac{1}{2}$ cups boiling water	$\frac{1}{2}$ tsp. grated lemon rind
	2 Tbsps. butter

Mix corn starch, sugar, and salt. Pour into water boiling in heavy sauce pan. Stir well. Cook until thick and clear.

Mix some of the hot corn starch with the egg yolks and add them. Continue cooking until the egg is cooked. If the egg is not thoroughly cooked, the pie will run.

Remove from heat. Add lemon juice, lemon rind, and butter. Stir only until butter is melted. Cool without further stirring.

Pour into baked pie shell, top with meringue, and brown.

Thinned with whipped cream this becomes lemon filling for cakes.

SOUR CREAM PIE

- | | |
|------------------------------|------------------|
| 3 egg yolks, slightly beaten | ¼ tsp. cloves |
| ¾ cup sugar | pinch nutmeg |
| | ½ tsp. cinnamon |
| ½ cup chopped raisins | 1 cup sour cream |

Combine egg yolks with sugar.

To chop raisins easily butter them or moisten with water and chop with French knife. Add raisins, spices, and sour cream to the other ingredients.

Pour into nine inch unbaked pie shell. Bake at 400 for 10 minutes. Reduce temperature to 350 for 35 minutes longer. Top with meringue and brown.

CHESS PIE

- | | |
|--------------|------------------------|
| 1 cup sugar | 1 cup chopped raisins |
| ½ cup butter | 1 Tbsp. lemon juice |
| | ½ cup walnuts, chopped |
| 1 egg | |
| 2 egg yolks | ½ tsp. vanilla |

Cream butter and sugar together well.

Beat egg and egg yolks together. Combine with the creamed mixture. Add raisins, lemon juice, and nuts.

Cook in double boiler, stir until thick, add vanilla and let cool.

Fill baked patty shells. Cover with meringue and brown.

BANANA CREAM PIE

Fill baked pie shell with **Vanilla Pudding** (P. 95). Top generously with sliced bananas, cover with meringue and brown.

Coconut Cream Pie is made by adding shredded coconut to the same kind of pudding and garnishing the meringue topping with more coconut.

Walnut Cream Pie is made by spreading a layer of chopped walnuts in the pie shell before the pudding is added. Top with meringue and brown.

MERINGUE PIE TOPPING

Usually 3 egg whites and 2 Tbsps. of sugar per egg white are needed for a nine inch pie.

Add a sprinkle of salt to the egg whites. Beat until very soft peaks form. Add sugar gradually while continuing to beat.

Brown in 375 to 400 oven.

MERINGUE PIE SHELL

3 egg whites	1 tsp. white vinegar
1 cup sugar	1 tsp. water
pinch of salt	1 tsp. vanilla

Beat egg whites with salt until soft peaks are formed. Continue beating while adding sugar slowly and alternately with liquid ingredients by the drop. Beat until very stiff.

Heap in a lightly greased pie pan. Build up the edges to hold filling.

Bake 1 hour or longer in a very slow (200) oven.

CUSTARD PIE

4 eggs	½ tsp. nutmeg
¾ cup sugar	½ tsp. salt
1 tsp. vanilla	2½ cups rich milk

Combine all ingredients. Mix thoroughly.

Pour into 9 inch, pastry lined pie tin. Bake in 450 oven 15 minutes. Reduce heat to 350 for 30 minutes or until a knife inserted in the filling comes out clean.

PUMPKIN PIE

1 cup cooked drained pumpkin	½ tsp. cinnamon
¾ cup sugar	¼ tsp. salt
4 eggs	¾ cup brown sugar
⅛ tsp. nutmeg	2 cups rich milk

Directions are identical with those for custard pie.

RUM SAUCE

1 cup sifted powdered sugar	1 tsp. lemon juice
½ cup melted butter	rum extract or dark rum
1 egg, beaten	

Mix sugar, butter, and egg and heat together in double boiler. Stir until smooth and glossy.

Add lemon juice and rum flavoring. 1 tsp. of a good strong rum extract should be sufficient. If rum is used, about 2 Tbsps. will be needed.

Vanilla Sauce is made by substituting 1 tsp. vanilla for the rum.

MINCE PIE

Fill pie shell with mincemeat. Cover with upper crust. Brush on glaze (P. 112). Bake at 450 10 to 15 minutes to bake lower crust. Turn oven down to 375 for 30 minutes or until brown.

Mince pie is delicious served with **Rum Sauce** (P. 109).

MINCEMEAT

3 lbs. coarsely chopped, cooked lean beef	2 lbs. mixed candied fruit
½ lb. coarsely chopped suet	1 qt. apple juice or cider
6 lbs. chopped, unpeeled, tart apples	3 lbs. seedless raisins
6 oz. can frozen lemon concentrate	2 cups molasses
12 oz. can frozen orange concentrate	2 lbs. brown sugar
#2½ can crushed pineapple	1 tsp. cloves
	1 tsp. nutmeg
	1 tsp. mace
	1 Tbsp. salt
	1 Tbsp. cinnamon

Combine all ingredients. Place in a large kettle or roaster and simmer slowly for 1½ hours on stove or in oven. Regulate heat so that mincemeat does not scorch.

Place while hot in sterilized jars and seal; or use sterilized freezer containers, cool, and freeze.

This is a basic recipe. When the mincemeat is opened for use, it may be varied and enlivened with the addition of rum, fruit brandy, or small amounts of jam or jelly.

RAISIN PIE

2 cups raisins	2 tsps. grated lemon rind
2 cups boiling water	2 Tbsps. lemon juice
	½ cup chopped nuts opt.
½ cup sugar	
2 Tbsps. corn starch	

Add raisins to boiling water. Mix sugar and corn starch. Add slowly while stirring to hot raisins. Cook over low heat, stirring constantly until thickened, about 2 minutes.

Remove from heat. Add remaining ingredients. Turn into unbaked pie shell. Bake at 450 until nicely browned, 30 to 40 minutes. Serve warm.

HUCKLEBERRY PIE

- | | |
|-------------------------|----------------------|
| 3 Tbsps. flour | 3 cups huckleberries |
| $\frac{3}{4}$ cup sugar | |
| 1 tsp. lemon juice | |

Toss flour, sugar, and lemon juice with berries. Fill pie shell. Cover with upper crust. Glaze (P. 112).

Bake in 450 oven 10 to 15 minutes or until beginning to brown on the edge. Reduce heat to 375 and bake 25 to 30 minutes longer or until brown.

This recipe is for wild huckleberries from the local mountains. As there are many varieties of huckleberries and blueberries, it is well, before making a pie with an unfamiliar kind, to cook a small test batch to determine exactly how much sugar and lemon juice are needed to make the berries most tasty.

RHUBARB PIE

- | | |
|-------------------------|---------------------------|
| 4 cups cut rhubarb | $1\frac{1}{4}$ cups sugar |
| dash of salt | 2 Tbsps. corn starch |
| $\frac{1}{2}$ cup water | red food coloring opt. |

Sprinkle rhubarb with salt.

Combine a little of the rhubarb, the water, and the sugar. Cook until sugar is dissolved. Mix corn starch to a paste with a little additional water and add it. Cook stirring until thick and smooth. If the rhubarb is green, red coloring may be added.

Pour cooked mixture over the raw rhubarb and blend well.

Place in unbaked pie shell. Dot with butter or margarine. Top with full or lattice crust and bake in hot (450) oven for 15 minutes or a 375 oven for 30 to 35 minutes or until rhubarb is soft.

PIE PASTRY

- | | |
|---------------------|------------------------------|
| 2 cups pastry flour | $\frac{2}{3}$ cup shortening |
| 1 Tbsp. salt | $\frac{1}{4}$ cup water |

Sift flour, measure, and sift again with salt. Cut in shortening with a pastry blender. Add water a little at a time; work in with a fork. Divide into two portions. Roll out on floured board. Makes one double crust pie.

Delicate pie pastry depends less on what flour and shortening is used than on how the dough is handled. The rule for pie pastry is: handle gently; roll lightly; do not overwork.

GLAZE FOR PIES

To brown double crust pies without over cooking, brush lightly with a glaze just before placing in the oven. Use 1 part egg to 4 parts cream or brush with cream and sprinkle with granulated sugar.

CHEESE PUFF SHELLS

These delicate cheese puffs enhance the flavor of any creamed meat, poultry, or seafood.

½ cup margarine	½ cup grated cheese
1 cup water	
1 cup flour	4 eggs

Place margarine and water in a sauce pan and bring to a boil. Add flour all at once. While cooking continues, stir vigorously, until the pastry forms a ball that does not stick to the side of the pan.

Remove from heat, add cheese, and blend in. Let cool.

Add eggs one at a time. Mix well, preferably with electric mixer.

Use pastry bag to shape or drop by spoonfuls about two inches apart on greased baking sheet. Bake in 450 oven for 10 minutes. Reduce heat to 350 for 15 or 20 minutes or until done. The best test for doneness is to remove a puff from the oven. If it fails to shrink or collapse, it is done.

Cream Puff Shells are exactly the same with the cheese omitted.

POLKA DOT SQUARES

⅔ cup butter or shortening	2⅔ cups sifted flour
2¼ cups packed brown sugar	2½ tsps. baking powder
	1 tsp. salt
3 eggs	1 cup chopped nuts
	12 oz. chocolate chips

Melt butter or shortening. Stir in brown sugar. Remove from heat. Cool about 10 minutes.

Add eggs to sugar mixture and beat until smooth.

Sift flour with baking powder and salt into sugar mixture. Mix well. Add nuts and chocolate chips. Spread into a shallow cookie pan 1x15x10. Bake in 450 oven 18 minutes. Cool. Cut in squares.

RASPBERRY ROLLS

1 cup butter or margarine	2 cups flour
8 oz. cream cheese	1 tsp. salt

10 oz. jar raspberry jam

Cream butter with cream cheese until smooth.

Sift flour, measure, and sift again with salt. Use pastry blender to combine with creamed butter and cheese. Chill until firm enough to handle.

Divide dough into several portions. On a floured board roll out 1/8 inch thick. Cut rolled dough into 2½ inch squares. Spread each with about a teaspoonful of jam to within ¼ inch of the edges. Roll jelly roll fashion and pinch edges to seal.

Place on ungreased baking sheet. Bake in 425 oven 15 minutes or until brown. Remove from baking sheet immediately and place on rack to cool. Makes 5 dozen.

Other flavors may be substituted for the raspberry jam.

BUTTER COOKIES

1 cup powdered sugar	2 cups flour
½ cup shortening	½ tsp. soda
½ cup butter	½ tsp. cream of tartar
1 tsp. vanilla	½ tsp. salt
1 egg	

Cream butter, sugar, and vanilla together vigorously, preferably with a mixer. Add egg. Blend well with other ingredients.

Sift flour, measure, and sift again with soda, cream of tartar, and salt. Mix well with other ingredients.

Drop from pastry tube or spoon onto lightly greased cookie sheet. Flatten with a fork. Decorate with a nut or cherry. Bake at 375 8 to 10 minutes or until done.

Lemon, rum, almond flavoring may be substituted for the vanilla.

SCOTCH SHORTBREAD

1 lb. butter	4 cups flour
1½ cups powdered sugar	¼ tsp. soda

Cream butter and sugar together. Sift flour, measure, sift again with soda. Work into creamed mixture. Dough will be very thick.

Roll dough out a third of an inch thick. Cut in squares.

Bake in 300 oven 45 minutes or until slightly brown.

BANANA BREAD

- | | |
|--------------------------------------|-----------------------------|
| 1/4 cup shortening | 2 1/4 cups flour |
| 3/4 cup sugar | 3/4 tsp. baking powder |
| 2 eggs | 3/4 tsp. soda |
| 2 bananas, fairly ripe and
mashed | 1/4 tsp. salt |
| 1/4 cup sour milk | 1/2 cup finely chopped nuts |

Cream shortening and sugar together thoroughly. Add eggs, bananas, and sour milk and mix well.

Sift flour, baking powder, soda, and salt together into banana mixture. Stir well. Add nuts.

Bake in loaf pan in 350 oven 35 minutes or until done.

TOASTED COCONUT BREAD

- | | |
|----------------------------|-----------------|
| 3 cups sifted flour | 1 egg |
| 3 tsps. baking powder | 1 1/2 cups milk |
| 1 tsp. salt | 1 tsp. vanilla |
| 1 cup sugar | |
| 1 1/3 cups toasted coconut | |
| 1 Tbsp. grated orange rind | |

Sift dry ingredients together. Stir in coconut and grated rind.

Beat egg. Add milk and vanilla. Stir into other ingredients. Do not beat.

Bake in 9x5 loaf pan 1 hour in 350 oven.

NUT BREAD

- | | |
|-------------------|--------------------------|
| 1 cup brown sugar | 1 cup finely ground nuts |
| 2 cups flour | |
| 1 tsp. soda | 1 egg, beaten |
| 1/2 tsp. salt | 1 cup sour milk |

Sift sugar, flour, soda, and salt together. Add nuts. These must be very finely ground.

Combine beaten egg and sour milk. Mix well with dry ingredients.

Pour into loaf pan. Bake 35 to 40 minutes in a 350 oven.

ROLLS

¼ cup shortening	1 egg
¼ cup sugar	1 cake Fleischman's yeast
¼ tsp. salt	
1 cup scalded milk	2½ to 3 cups flour

Combine shortening, sugar, and salt in large mixing bowl.

Pour in scalded milk. Let cool to luke warm.

Add egg and yeast and blend in.

Add flour gradually while mixing. An electric mixer with a pastry attachment is the best tool for this, but it can be done with a hand mixer or by hand. Add only enough flour to make the dough barely firm enough to handle.

Cover bowl and let stand until dough doubles in bulk. Punch down and permit to double again.

Turn onto lightly floured board. Take care to incorporate as little as possible additional flour into the dough. Roll dough out about an inch thick and shape into rolls.

Dinner Rolls are cut with a two inch cutter, placed on a baking sheet, set in a warm place to permit a second rise, and baked at 375 to 400 for about 15 minutes or until brown. They can be made in any size or shape and baking time depends upon their bulk.

For sweet rolls the dough is brushed with butter, usually sprinkled with sugar or some other filling, and rolled like a jelly roll. Individual rolls are sliced off. These are placed in muffin tins, allowed to rise, and baked at 375 to 400 for 20 to 25 minutes. Baking time, of course, depends on bulk. These are usually iced with powdered sugar moistened with cream and flavored.

Caramel Rolls are iced with a mixture of 4 parts brown sugar to 1 part butter and enough warm water to moisten. A rounded tsp. of this is placed in the bottom of each muffin cup.

After **Maple Rolls** are removed from the oven they are brushed with mapleine flavored icing.

For **Cinnamon Rolls** the dough is sprinkled with sugar and cinnamon before rolling and cutting. After baking, the rolls are brushed with vanilla flavored icing.

For **Orange Rolls** the dough is sprinkled with sugar and grated orange rind before rolling and cutting. They are iced with powdered sugar moistened to spreading consistency with frozen orange juice concentrate.

For **Sesame Seed Rolls** the dough is sprinkled with sesame seeds before rolling and cutting. Before baking they are brushed with egg white and sprinkled with more sesame seeds.

OATMEAL BREAD

- | | |
|--|----------------------------------|
| 1 cup rolled oats | 2 cakes yeast |
| 2 cups boiling water | 2 eggs |
| $\frac{1}{3}$ cup shortening | $6\frac{1}{2}$ cups sifted flour |
| $3\frac{1}{2}$ tsps. salt | |
| $\frac{1}{3}$ - $\frac{1}{2}$ cup molasses | |

Use a large mixing bowl. Pour water over oats. Stir in shortening, salt, and molasses. Let cool.

Add yeast, beat in eggs. Add flour.

Turn onto floured board and knead. Return to bowl, cover, and set in a warm place to rise. When bulk nearly doubles, punch down and let rise again. Form in loaf and place in 5x9 bread pan or into two small loaves and place in 4x7 $\frac{1}{2}$ pans. Let rise again.

Bake at 375 until top begins to brown in about 10 to 15 minutes. Turn heat down to 350 and bake another 30 to 35 minutes or until done.

CREAM WAFFLE

- | | |
|---------------------------|---------------------------------|
| 2 eggs, slightly beaten | 2 cups flour |
| 1 cup sweet milk | 4 tsps. baking powder |
| 1 cup sweet or sour cream | $\frac{1}{2}$ tsp. soda |
| 2 Tbsps. sugar | $\frac{1}{4}$ cup melted butter |
| $\frac{3}{4}$ tsp. salt | |

Combine eggs, milk, and cream. Stir in sugar and salt.

Sift in flour, baking powder, and soda. Mix lightly. Do not overbeat.

Gently fold in butter.

Bake according to the instructions on your waffle iron.

POACHED APPLES

- | | |
|--------------------------------|--------------|
| 8 firm colorful cooking apples | 3 cups sugar |
| | 3 cups water |

Core apples; do not peel. Place in a heavy covered skillet.

Make a simple syrup of sugar and water. Pour over apples which should be about half immersed in the syrup. Stew over low heat. Turn apples to glaze all surfaces. Simmer about 15 minutes or until tender.

Serve hot or cold with cream.

RASPBERRY PEACH COMPOTE

1 qt. fresh raspberries 1 fresh peach half per serving
1¼ cups sugar

Puree raspberries. Use blender, if available, or rub through sieve. Combine puree with sugar. Heat and add peaches. Poach gently in simmering liquid.

Serve peach halves in shallow glass dishes. Spoon raspberry puree over them. Garnish with mint leaves.

FRUIT COMPOTE

Any combination, fresh, canned, or cooked, of favorite fruits may be used.

Compotes are especially nice when fruits are in season.

6 small peaches	1 lime, thinly sliced
6-8 apricots	½ cup orange sections
	¼ cup seedless grapes
6 cups water	¼ cup banana slices
3 cups sugar	¼ cup melon balls
6 greengage plums	shredded orange rind
	several dashes liqueur

Drop peaches and apricots in boiling water for a few seconds and then in cold water. Slip off skins. Pit peaches. If small peaches are unavailable, cut the larger ones in halves or quarters.

Combine water and sugar to make a simple syrup. Simmer peaches, apricots, and plums 5 to 10 minutes or until tender. Cool fruit in syrup.

Add lime slices, orange sections, grapes, banana, and melon balls.

Serve in a crystal bowl. Sprinkle with orange rind. Add liqueur or sherry. Serve ice cold.

Nectarines and pears may be substituted for the peaches and apricots or used with them.

GRAPE FANTASTICO

½ cup seedless grapes per serving	1½ Tbsps. brown sugar per serving
1 large Tbsp. sour cream per serving	

Place grapes in a shallow glass dish. Spoon sour cream over them. Spoon brown sugar over that. Let set for several hours or overnight.

Here is a dessert strikingly unusual in flavor and appearance.

BUFFET SERVICE AND SMORGASBORD

Smorgasbord is the Pine Tavern's unique buffet. Though modeled on the famous Scandinavian feasts, it is not a genuine smorgasbord for that is a long leisurely course of appetizers followed by a late dinner. The Pine Tavern smorgasbord is a gala affair held on Saturday nights from November through March. Fifty or more kinds of food, which are replenished as needed, are attractively arranged on long tables. The guests help themselves, stay as long as they like, and return for more food whenever they wish. In lieu of a late dinner, a number of casserole dishes are included with the appetizers, meats, salads, etc.

For those who might like the fun of a home smorgasbord buffet, here are some suggestions:

FISH: smoked salmon, cod, or oysters, pickled herring,

Steamed Salmon (P. 127), **Pickled Shrimp** (P. 121).

BREADS: French toasted garlic bread, rye, **Oatmeal Bread** (P. 116), **Banana Bread**, **Toasted Coconut Bread**, **Nut Bread** (P. 114).

MEATS: cold roast, ham, corned beef, liver sausage, chicken or turkey.

HOT DISHES: **Swedish Meat Balls** (P. 126) or **Frickadeller** (P. 17), **Barbecued Spareribs** (P. 27), **Lobster** or **Shrimp Newberg** (P. 21), **Boston Baked Beans** (P. 126), **Corn Fritters**, **Orange Sauce** (P. 125), **Wild Rice with Creamed Mushrooms** (P. 125) or **Rice Pilaff** (P. 11).

SALADS: **Tuna Tomato Aspic**, **Molded Beet Salad**, **Potato Salad** (P. 123), **Four Bean Salad**, **Caesar Salad** (P. 124), **Sauerkraut Salad** (P. 125), **Beet Sour Cream Aspic** (P. 72), and any molded fruit salads.

RELISHES: olives, pickles, sauces, **Zucchini Relish** (P. 35), **Cranberry Relish**, **Cranberry Sauce** (P. 29), **Cucumber Relish** (P. 33).

DIPS: **Pink Shrimp**, **Bleu Cheese**, **Clam**, and **Favorite** (P. 122).

SPREADS: **Appetizer Loaf** and **Cheese Ball Appetizer** (P. 121).

CRACKERS AND CHEESES: Many kinds are available.

Any meal, hot or cold, formal or informal, can be served buffet style. Any good menu will do as long as the guests can easily help themselves. All of the recipes in this section are well suited but, of course, not limited to buffet service. The use of casserole dishes and salads that can be made in a bowl or mold simplifies the buffet meal. For dessert, cake, firm pie and pudding, cheese and fruit are always acceptable. **Fruit Compote** (P. 115) is especially nice on the buffet table because of its striking appearance. It can be admired as a center piece until time for dessert. Bowls of fruit can be used in the same way.

A buffet can be as complex as a genuine smorgasbord or as simple as cookies and punch.

BUTTER-WALNUT COOKIES

1 cup soft butter	2 cups sifted flour
½ cup sugar	1 cup finely chopped walnuts

Cream butter and sugar together. Add flour and nuts. Blend well.

Roll out on well floured board to about ¼ inch thickness. Cut with 1½ inch cookie cutter. Place on ungreased baking sheet.

Bake 8-10 minutes in 350 oven. Cool and put together with apricot or raspberry jam, or orange marmalade or ice with bitter chocolate icing.

If put together with jam before baking, bake 10-12 minutes.

Makes 8 dozen rounds or 4 dozen cookies.

CELEBRATION PUNCH

3 oz. instant tea powder	12 oz. frozen pineapple concentrate
1 gallon water	1 qt. cranberry juice
12 oz. frozen limeade concentrate	1 fifth ginger ale
12 oz. frozen lemonade concentrate	

Combine tea powder and water. Stir until tea is dissolved. Add frozen concentrates and cranberry juice. Blend well and chill. Just before serving, pour over ice in punch bowl. Add ginger ale.

FRUIT PUNCH

3½ cups strong tea	4½ quarts Seven-Up
4½ cups sugar	or
3½ cups orange juice	2 qts. Seven-Up
2 cups lemon juice	2½ qts. soda water

Pour tea over sugar. Stir to dissolve. Add orange and lemon juice. Chill.

Just before serving, add remaining ingredients. Garnish with orange slices.

PARTY PUNCH

1½ cups sugar	46 oz. can Hawaiian Punch
3 cups water	3 cups ginger ale
3 cups freshly prepared tea	

Make a simple syrup with sugar and water. Add tea cooled to room temperature.

When ready to serve, pour syrup and Hawaiian Punch in punch bowl. Add ginger ale and stir. If desired a block of ice may be floated in the bowl.

CHAMPAGNE PUNCH

½ gallon dry sherry	½ tsp. angostura or orange
2 bottles champagne	bitters
	1-2 cups brandy

Combine chilled ingredients. For a livelier punch, include at least one cup of brandy.

STUFFED EGGS

20 hard boiled eggs	2 tsps. mustard
½ cup mayonnaise	salt to taste
1 Tbsp. sweet pickle juice	pepper to taste

Peel eggs and cut in half. Remove yolks.

Sieve yolks and blend well with other ingredients. Use pastry tube to refill whites.

Garnish with paprika and a sprinkling of chopped parsley.

PICKLED SHRIMP

1 lb. (about 16) large frozen shrimp with shells on	1/8 tsp. black pepper
1 pint cider vinegar	1/2 tsp. whole mustard seed
1/2 cup water	1/4 cup salt
1/2 tsp. allspice	2 Tbsps. sugar
1/2 tsp. cloves	2 or 3 bay leaves
1/8 tsp. cayenne pepper	pinch of caraway seed
	2 or 3 sliced onions

Cook shrimp according to directions on package. Heat all other ingredients together. Add shrimp and let stand 24 hours in a crock or glass or pottery container. For luxury hors d'oeuvres try these.

CHEESE BALL APPETIZER

1 lb. soft cheddar cheese	2 Tbsps. Worcestershire sauce
1 lb. process cheese	1 clove garlic, crushed
6 oz. cream cheese	
1/4 tsp. white pepper	1 tsp. chili powder opt.
	1 tsp. paprika

Work cheese until smooth and blended. Add pepper, sauce, and garlic. Form into a ball. Refrigerate.

Coat with paprika and, if desired, chili powder. Wrap in waxed paper and store in refrigerator for several days before using. Keeps for a long time.

APPETIZER LOAF

1 lb. cream cheese	2 Tbsps. chopped sour pickle
5 Tbsps. chopped green pepper	1 Tbsp. chopped parsley
1/4 cup finely chopped onion	1 tsp. prepared mustard
4 stuffed olives, chopped	2/3 cup fine cracker crumbs
6 ripe olives, chopped	1/3 cup mayonnaise
5 Tbsps. minced sweet pickle	

Combine all ingredients. Mix thoroughly and shape into a loaf or roll. Wrap in waxed paper. Refrigerate overnight.

Serve with Melba toast or crackers.

PINK SHRIMP DIP

- | | |
|------------------------------|--------------------|
| 1 small can shrimp | 1 tsp. lemon juice |
| ½ cup catsup | mayonnaise |
| 1 8 oz. package cream cheese | |

Grate shrimp very fine.

Combine with catsup, cheese, and lemon juice. Blend well.

Thin to desirable dipping consistency with mayonnaise.

BLUE CHEESE DIP

- | | |
|------------------------------|-----------------|
| ½ cup grated blue cheese | garlic to taste |
| 1 8 oz. package cream cheese | |
| 1 tsp. grated onion | cream |

Combine cheese, onion, and garlic. Blend well. Thin to desirable dipping consistency with cream.

CLAM DIP

- | | |
|------------------------------|-------------------------|
| 1 7 oz. can clams | 1 tsp. lemon juice |
| 1 8 oz. package cream cheese | juice of 1 clove garlic |
| 1 cup sour cream | |

Combine all ingredients. Blend well. If necessary to thin, use more sour cream.

FAVORITE DIP

- | | |
|-------------------------------|---------------------------|
| 2 Tbsps. beef concentrate | 5 green onions, minced |
| about 1 Tbsp. boiling water | ⅛ tsp. Spice Islands Beau |
| 2 small packages cream cheese | Monde seasoning |
| | mayonnaise |

Dissolve beef concentrate in the smallest possible amount of water. This will vary with the type of concentrate used. Blend all ingredients except mayonnaise and refrigerate. When ready to serve, stir in mayonnaise until the proper dipping consistency, a matter of individual preference, is achieved.

TUNA TOMATO ASPIC

- | | |
|-----------------------------|------------------------------|
| 1 Tbsp. gelatin | ¼ tsp. salt |
| ¼ cup cold water | |
| 1 cup hot tomato juice | 6 oz. can tuna, flaked |
| ½ cup cold tomato juice | ¾ cup diced celery |
| 1 tsp. Worcestershire sauce | 1 Tbsp. finely chopped onion |
| 2 Tbsps. lemon juice | |

Soften gelatin in water. Add hot tomato juice and stir until dissolved. Add cold tomato juice, Worcestershire sauce, lemon juice, and salt.

When gel begins to set, fold in flaked tuna, celery, and onion. Turn into oiled mold and chill until set. Serves 6-8.

MOLDED BEET SALAD

- | | |
|-------------------------|----------------------------|
| 1 package lemon gelatin | 1 tsp. mustard |
| 1 cup boiling water | ½ cup chopped celery |
| ¾ cup beet juice | ¼ cup chopped green pepper |
| ¼ cup lemon juice | ¼ cup chopped onion |
| dash of salt | 1 cup diced beets |

Dissolve gelatin in boiling water. Add beet juice, lemon juice, and salt. Let cool until mixture begins to set.

Fold in remaining ingredients. Pour into oiled mold and chill until firm.

Serve with a bowl of dressing consisting of ½ cup mayonnaise to which 2 Tbsps. of lemon juice and 2 tsps. beet juice have been added. Serves 6.

POTATO SALAD

- | | |
|-------------------------------|--------------------------|
| 4 cups diced boiled potatoes | 1½ tsps. salt |
| 2 cups diced hard boiled eggs | ½ tsp. pepper |
| ½ cup chopped green onions | |
| including parts of tops | 1 cup Miracle Whip |
| ½ cup chopped sweet pickle | ½ cup sweet pickle juice |
| 2 Tbsps. chopped pimento | ½ cup sour cream |

Combine potato, egg, onion, pickle, pimento, salt, and pepper. Blend Miracle Whip, pickle juice, and sour cream and fold this mixture into the other ingredients.

Place in refrigerator 2 or 3 hours or overnight before serving. Serves 8-10.

FOUR BEAN SALAD

2 cups cooked green beans	1 cup salad oil
2 cups cooked wax beans	1 cup sugar
2 cups cooked red kidney beans	1 cup vinegar
2 cups cooked baby lima beans	1 tsp. salt
1 small onion, sliced thin	½ tsp. black pepper
1 small green pepper, sliced	

Drain beans well. Combine with onion and green pepper.

Combine remaining ingredients. Use as marinade for vegetables. Refrigerate for several hours or overnight. Drain well before serving.

This is an ideal salad for buffet or smorgasbord. It is delicious, easy to prepare, and may be made the day before it is to be used.

Serves 16 to 20.

CAESAR SALAD

This is probably the most popular smorgasbord salad the Pine Tavern serves

2 qts. salad greens	4 Tbsps. salad oil
	juice of 1 clove of garlic
1 coddled egg	¼ tsp. dry mustard
	½ cup Parmesan cheese
½ tsp. coarse ground black pepper	6 anchovies, chopped
salt to taste, about ½ tsp.	1 cup garlic croutons
dash Worcestershire sauce	
3 Tbsps. lemon juice	

Salad greens may be romaine alone or any combination of it and head lettuce, endive, and butter lettuce. Tear or cut greens to suitable serving size. Place in large bowl.

Coddle egg about 1 minute.

Combine all ingredients except croutons and toss together until all the leaves are coated and shiny. Add croutons and serve at once.

Garlic Croutons are made by spreading toast with garlic butter and cutting it into cubes. They should be prepared the day before they are used.

SAUERKRAUT SALAD

- | | |
|-----------------------------|---------------|
| #2½ can sauerkraut | ½ cup sugar |
| | ½ cup vinegar |
| 4 oz. can pimentos, chopped | ½ cup oil |
| 1 cup chopped onion | |
| 1 large green pepper, diced | |

Rinse sauerkraut in cold water and drain well.

Mix kraut and chopped vegetables. Add remaining ingredients.

This may be served as a salad or as a meat relish. It is particularly good with barbecued pork, wieners, and cold cuts.

WILD RICE WITH CREAMED MUSHROOMS

- | | |
|-----------------------|-----------------|
| 1 cup raw wild rice | 2 Tbsps. flour |
| | 1 cup milk |
| 2 Tbsps. butter | salt to taste |
| 1 lb. fresh mushrooms | pepper to taste |

Cook wild rice according to directions on package.

Melt butter in a skillet or heavy sauce pan. Saute mushrooms. Add flour. Stir until smooth. Add milk slowly. Stir until thickened. Add salt and pepper. Serve over wild rice.

CORN FRITTERS

- | | |
|----------------------|------------------------|
| 1 cup flour | 1 cup cream style corn |
| 1 tsp. baking powder | 2 eggs |
| 1 tsp. salt | |
| dash pepper | |

Sift flour, measure, and sift again with baking powder, salt, and pepper.

Add to corn and mix well. Beat eggs until light; then add to corn.

Drop from teaspoon into deep, hot (370) fat. Fry golden brown.

ORANGE SAUCE

- | | |
|---------------------------------|----------------------|
| 6 oz. frozen orange concentrate | 2 Tbsps. corn starch |
| | 1 Tbsp. butter |
| 1¼ cups water | |

Defrost orange concentrate. Combine with water.

Add a bit of the orange juice to corn starch to make a thin paste. Add to juice. Cook and blend over low heat until smooth and clear. Add butter. Serve hot over **Corn Fritters**.

BOSTON BAKED BEANS

3 qts. water	1/3 cup brown sugar
1 lb. small navy beans	1/8 tsp. cayenne pepper
	2 tsps. dry mustard
1/2 lb. sliced salt pork	1/8 tsp. ginger
	1 Tbsp. salt
	1/2 cup chopped onion
	1/2 cup molasses
	1/2 cup catsup

Bring water to a boil. Add beans and boil for 2 minutes. Remove from heat, cover, and let stand for several hours or overnight.

Drain beans. Heat drained liquid. Place half the beans in a large Dutch oven. Over them in a single layer, arrange half the salt pork. Add the rest of the beans and top with the remaining salt pork.

Combine sugar, spices, molasses, and catsup. Pour over beans. Add hot bean liquid. Cover and bake at 300 for 7 or 8 hours. Add water as needed to keep beans moist.

Baking time may be reduced by boiling beans for an hour after soaking and then baking at 350 for 2 1/2 hours or until tender. Serves 6 to 8.

SWEDISH MEAT BALLS

2 lbs. chuck beef	1/2 tsp. nutmeg
1 lb. lean pork	1/2 tsp. pepper
1 small onion	pinch of ginger
	1 cup milk
1 egg, beaten	
1 cup mashed potatoes	3 cups water or meat stock
1 tsp. sugar	6 Tbsps. flour
1 1/2 tsps. salt	

Grind meat and onion together three or four times.

Add eggs, potatoes, seasonings, and milk and mix well. Form into small balls and brown on all sides in a heavy skillet. If necessary, add a little bacon grease to prevent sticking.

Remove meat balls and add water or stock. Stir to dissolve drippings. Add flour mixed to a paste with additional water or stock and stir over low heat until thickened and smooth.

Place meat balls and gravy in a casserole and bake 1/2 hour in a 300 oven.

STEAMED SALMON

1 carrot, cut up	2-3 whole peppercorns
celery leaves	1 bay leaf
1 onion, sliced	1-2 tsps. salt
1 lemon, cut up	2 qts. water
sprig of fresh dill or pinch of dried dill	2-3 lb. chunk of salmon

Make a bouillon by combining all ingredients except salmon. Cover and cook together about 20 minutes. Strain when cool enough to handle.

Place salmon on trivet in large kettle. Pour in enough bouillon to about half cover fish. Cover kettle and simmer gently until fish is tender. Salmon is done when it is easily separated from the bone but not falling apart.

Remove fish, cut into portions, and chill.

DILL SAUCE

1 cup mayonnaise	1 Tbsp. fresh dill or
1 cup sour cream	1 tsp. dill seed
2 Tbsps. chopped green onion	salt to taste
2 Tbsps. chopped parsley	white pepper to taste

Blend all ingredients and serve with chilled **Steamed Salmon** or canned salmon.

STUFFED APPLES

6 firm cooking apples	½ lb. pork sausage
	brown sugar

Core apples, making a rather large cavity. Stuff with sausage. Sprinkle with brown sugar.

Pour about ½ cup water in an open pan. Place apples in it on a rack. Bake 45 minutes in 350 oven. Check occasionally. If meat seems to be browning too fast, cover pan.

If very large apples are used, cut in half and spread meat over the cut surfaces.

Serve in a pretty casserole as a buffet dish or, as a light luncheon entree.

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